



Gnocchi Primavera

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Potato gnocchi with wonderful crisp vegetables and basil make a delicious rustic meal

Ingredients

- - ½ cup freshly grated Parmesan cheese
- divided - 1 teaspoon olive oil - 2 tablespoons pine nuts - 1 (16 ounce) package potato gnocchi - 2 tablespoons olive oil
- divided - 1 zucchini
- chopped - 12 fresh mushrooms
- cleaned and stems trimmed - 12 grape tomatoes - 10 torn fresh basil leaves

Instructions

1. Spray a nonstick skillet with cooking spray
2. and place over medium-low heat. Place about 2 tablespoons of Parmesan cheese at a time into the skillet. Cook until cheese melts into a thin circle
3. begins to bubble
4. and browns at the edges
5. about 1 minute. Flip the crisp
6. and brown the other side for about 30 seconds. Remove the crisp to a plate to cool. Make 3 more cheese crisps the same way. Heat 1 teaspoon of olive oil in a skillet over medium heat. Add pine nuts; cook and stir until lightly toasted and fragrant
7. about 3 minutes. Remove pine nuts from the skillet and set aside. Cook gnocchi according to the package directions; drain them in a colander set in the sink. Pour 1 tablespoon of olive oil in a large skillet over high heat. Add zucchini; cook and stir just until seared
8. about 2 minutes. Remove zucchini from the pan. Reduce heat to medium; add mushrooms and stir until they begin to give up their juices but are still firm
9. about 5 minutes. Drain the juices. Return zucchini to the pan; add tomatoes
10. torn basil leaves
11. toasted pine nuts
12. drained gnocchi
13. and the remaining 1 tablespoon olive oil; cook and stir until heated through. To serve
14. divide gnocchi among four plates
15. and serve each plate topped with a Parmesan cheese crisp.