



ASPARAGUS PESTO GNOCCHI

Adapted from <http://orchardstreetkitchen.com/pesto-gnocchi/>

Ingredients

- 1 16-oz package of gnocchi
- 2 cups of asparagus, chopped
- 3 cups of arugula, washed
- 1/3 to 1/2 cup pesto
- Salt & pepper
- Optional: 1 Tbsp pine nuts
- Optional: crushed red pepper

PREPARATION: 10 MIN

COOKING: 5 MIN

READY IN: 15 MIN

SERVES: 4

Directions

1. In a large pot, bring 4 cups water to boil. Prepare gnocchi according to directions on package. In the final minute of boiling, add asparagus to pot alongside gnocchi. This will allow it to cook quickly, AKA 'blanching.'
2. Remove pot from heat and strain gnocchi and asparagus. Add both back to the pot. Add pesto and mix well to coat. Add arugula and mix well. Season with salt and pepper, to taste.
3. Optional: top with crushed red pepper and pine nuts.
4. Store leftovers in air-tight container in refrigerator for up to 1 week.