

Gnocchi Alla Romana

2 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 30 minutes**

Farmhouse Kitchen Gnocchi

Farmhouse Kitchen Brown Butter Vinaigrette, room temperature

P. Engel Farms Summer Squash, washed

J & B Farms Green Beans, ends trimmed, washed

Kitchen Pride Crimini Mushrooms, washed immediately before use

Salt and pepper

Olive oil or vegetable Oil

STEP 1 Set Brown Butter Vinaigrette on counter to bring to room temperature. Prepare vegetables. Slice green beans in half, set aside. Cut large mushrooms into quarters and smaller mushrooms in half, set aside. Chop summer squash into 1/2" pieces, set aside.

STEP 2 Bring a large skillet to medium heat. Add 1 tbsp. oil to pan. Add green beans to pan and saute 2 minutes. Add mushrooms to pan. Cook additional 2 minutes. Add squash to pan and cook another 4-5 minutes, stirring occasionally or until vegetables are fork tender but not falling apart. Add brown butter vinaigrette and swirl into vegetables. Season with salt and pepper to taste. Reduce heat to low. Cover to keep warm until ready to serving.

STEP 3 Bring a nonstick pan to medium heat. Slice each gnocchi cake in half. Add gnocchi cakes to pan and cook 2-3 minutes then flip over and cook additional 2-3 minutes or until golden brown. Remove from heat. Season with salt and pepper. Set aside.

STEP 4 To serve, add green beans, mushrooms, squash to plate. Add two gnocchi cakes to each plate. If there is any brown butter vinaigrette left in pan, spoon it over gnocchi and vegetables.

Enjoy!

NOTE: If you don't have a non-stick pan you can pre-heat oven to 375°F, grease a sheet pan with butter or oil. Lay gnocchi on pan and bake 3 minutes or until golden brown. Flip gnocchi over and baked for another 1-2 minutes or until golden brown.

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4 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 30 minutes

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Olive oil or vegetable Oil

STEP 1 Set Brown Butter Vinaigrette on counter to bring to room temperature. Prepare vegetables. Slice green beans in half, set aside. Cut large mushrooms into quarters and smaller mushrooms in half, set aside. Chop summer squash into 1/2" pieces, set aside.

STEP 2 Bring a large skillet to medium heat. Add 2 tbsp. oil to pan. Add green beans to pan and saute 2 minutes. Add mushrooms to pan. Cook additional 2 minutes. Add squash to pan and cook another 4-5 minutes, stirring occasionally or until vegetables are fork tender but not falling apart. Add brown butter vinaigrette and swirl into vegetables. Season with salt and pepper to taste. Reduce heat to low. Cover to keep warm until ready to serving. (NOTE: You may need to cook vegetables in multiple batches)

STEP 3 Bring a nonstick pan to medium heat. Slice each gnocchi cake in half. Add gnocchi cakes to pan and cook 2-3 minutes then flip over and cook additional 2-3 minutes or until golden brown. Remove from heat. Season with salt and pepper. Set aside.

STEP 4 To serve, add green beans, mushrooms, squash to plate. Add two gnocchi cakes to each plate. If there is any brown butter vinaigrette left in pan, spoon it over gnocchi and vegetables.

Enjoy!

NOTE: If you don't have a non-stick pan you can pre-heat oven to 375°F, grease a sheet pan with butter or oil. Lay gnocchi on pan and bake 3 minutes or until golden brown. Flip gnocchi over and baked for another 1-2 minutes or until golden brown.

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Gnocchi - Keep frozen until immediately before cooking. Use within 1 month. (Ingredients: Homestead Gristmill semolina flour, J & B sweet corn, MilKing Dairy milk, salt, butter, Coyote Creek eggs, Latta de Cotswold cheese)

Brown Butter Vinaigrette- Store in the refrigerator. Use within 5 days. (Ingredients: brown butter, balsamic vinegar, extra virgin olive oil)

Summer Squash- Store in a plastic bag in the crisper drawer of the refrigerator. Use within 5 days.

Green Beans- Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Crimini Mushrooms- Store in the refrigerator in the bag in which they came. Use within 5 days.

***Contains gluten, dairy, and egg ingredients.**

****Not made with nut, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**