

Pesto Gnocchi with Broccoli Rabe & Ricotta



Yield: 4 Servings

Ingredients

Other ingredients:

- 1 Olive Oil
- 1 Salt Pepper

What we Provide:

- 16 oz Gnocchi kept refrigerated until use.
- 2 Bu Broccoli Rabe (washed)
- 8 oz Whole milk ricotta
- 1 CF Basil Pesto

Optional Ingredient:

- 1 pint heavy cream for a creamier sauce

Tools:

- 1 Large Pot
- 1 Large Skillet

Notes

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| HANDS ON TIME: 5 minutes | TOTAL TIME: 15 minutes



Method

1. Set the Ricotta on the counter to reach room temperature while you prepare the ingredients. Bring 3-4 quarts of water to a boil season with dash of salt.
2. Meanwhile, chop the broccoli rabe into 1/2 inch florets. Saute in Olive oil over medium heat for 5-7 minutes until just crisp tender. Season with salt and pepper to taste.
3. When the water reaches a boil, add gnocchi and stir immediately. Continue stirring every 30 seconds for 2-3 minutes until they float to the surface. Reserve 1/2 cup pasta water, then drain gnocchi well.
4. Transfer gnocchi to the pan with sautéed broccoli rabe and reduce heat to low. Stir in 3-4 tbsp of pesto and 2 tbsp of reserved pasta water. Stir and fold to thoroughly coat the gnocchi, while the starchy water will thicken the sauce slightly. Season with additional pesto, olive oil, salt and pepper to taste. Loosen with additional pasta water to reach desired consistency.
5. Serve Pesto Gnocchi and Broccoli Rabe with a dollop of ricotta cheese , drizzle of Olive oil and fresh cracked black pepper.