



The Gathered Green

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GNOCCHI WITH SQUASH & SWEET CORN

A big thank you thekitchn.com for this recipe and picture.

Ingredients

Serves 2 to 4

- 1 package vacuum-sealed gnocchi
- 4 tablespoons unsalted butter, divided
- 1 small zucchini, very thinly sliced
- 1 cup sweet yellow corn kernels (from about two ears)
- 2 small cloves garlic, peeled and minced
- Squeeze of lemon
- 60 grams of soft goats cheese
- 1 tablespoon finely chopped flat leaf parsley
- Salt and pepper to taste.





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Method

Bring a pot of water to a boil. Add gnocchi and cook for 2 minutes. Drain and return to the pot. Toss warm gnocchi with 1 tablespoon butter and set aside.

Meanwhile, melt remaining 3 tablespoons of butter in a large, flat-sided sauté pan over medium heat. Cook the butter until it begins to bubble and turn light golden brown, about 3 minutes. Be careful not to let it burn. Add the zucchini, squash, corn, and garlic and sauté until warmed through, another 2 - 3 minutes.

Turn off heat and stir the cooked gnocchi into the vegetables. Add a generous squeeze of lemon juice, and salt and pepper to taste. Transfer to a serving bowl and top with small hunks of goat cheese and a sprinkling of chopped parsley.

Enjoy!

Jane

