

CREAMY GNOCCHI

COOKING INSTRUCTIONS

PREP



To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and tongs or a slotted spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare gnocchi before the parmesan sauce.
- 2 Meanwhile, heat a separate sauté pan on low heat. Drizzle a little olive oil in the pan and heat.
- 3 Open Pasta Pack and add gnocchi to the boiling water, stir once to make sure none have stuck to the bottom of the pot. The gnocchi will need a few minutes to cook. You will know the gnocchi is done when they are all floating.
- 4 Once the gnocchi are floating, use a slotted spoon or strainer to transfer the pasta to the pan with olive oil and sauté. The gnocchi will get a nice golden brown crust on the outside. If you got the addition of shrimp now is the time to add it in, if not move on!
- 5 Once golden crust is achieved, open the Parmesan Sauce Pack with kitchen shears and add it to the sauté pan along with the Asparagus and White Beans, stirring often. Add a little pasta water as needed to loosen up the sauce.
- 6 Remove sauté pan from heat.
- 7 Time to taste the dish! You should be tasting the creamy cheese sauce, a crunchy snap from the fresh asparagus and light and fluffy ricotta gnocchi. Season as needed with salt and pepper.

PLATING



- 8 Once your desired flavor is achieved, use a slotted spoon to plate your pasta. Remember to start in the middle of the plate and build up. Finish with a sprinkle of the breadcrumb crumble.
- 9 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!