



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Gnocchi Primavera

Ingredients

GNOCCHI

Russet Potato, Basil & Beets, Bob's GF Flour, Salt

WHITE WINE SAUCE

White Wine, Butter, Capers, Cup4Cup GF Flour, Chicken Stock

PRODUCE

Asparagus
Columbia Mushrooms
Micro Greens

Pork Chop

Seasoned with cornmeal, Bob's GF Flour, Salt, Pepper, Garlic Powder, Paprika.

Directions

Bring a large pot of water to a boil, add 1 tbsp of salt. Preheat oven to 350.

Take out a saute pan and oil or butter for the pan.

Remove ends from asparagus, then cut into 2" pieces. Quarter the mushrooms.

Place pork chops in a 350 degree oven for 15 minutes to warm through.

Once water is almost sinning, place saute pan on the stove over a medium heat. Add 1 tbsp of oil or butter of your choice along with the asparagus and mushrooms.

While those are cooking, pour gnocchetti into the boiling water and cook 3-4 minutes or until they float. Using a slotted spoon, transfer them from the hot pan with the asparagus and mushrooms. Allow to cook 2-3 minutes, then pour in the white wine sauce and bring to a simmer.

Transfer into bowls and top with the micro greens. Enjoy!