

Spinach & Basil Pesto Gnocchi

with New Potatoes, Green Beans & Romaine Salad

In this gourmet recipe, we're putting our spin on Genovese-style pasta. That means new potatoes, green beans and—most importantly—plenty of homemade pesto. The Northern Italian sauce is a simple, yet magical combination of basil, pine nuts, Parmesan, garlic and olive oil. In our pesto, we're doubling up on the greens by adding hearty spinach. And instead of regular pasta, we're using fresh gnocchi (cooked right along with the green beans). The hearty, veggie-packed sauce coats the dumplings perfectly, resulting in a dish as elegant as it is satisfying.



Ingredients

- 1 Pound Fresh Gnocchi
- 3 Cloves Garlic
- 2 Romaine Hearts
- 1 Cucumber
- 1 Red Bell Pepper
- ½ Pound New Potatoes
- ½ Pound Spinach
- ¼ Pound Green Beans
- 1 Large Bunch Basil

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 2 Teaspoons Dijon Mustard
- ½ Cup Grated Parmesan Cheese
- ¼ Cup Pine Nuts

Makes 4 Servings

About 510 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Pick the basil off the stems; discard the stems. Cut the potatoes into bite-sized pieces. Finely chop the pine nuts. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester). Trim off and discard the green bean stems; cut into 1-inch pieces. Cut off and discard the root ends of the lettuce; roughly chop. Large dice the cucumber. Cut out and discard the bell pepper stem, ribs and seeds; large dice.

2



Cook & drain the spinach & basil:

Add the **spinach** and **half the basil** to the pot of boiling water. Cook 30 seconds to 1 minute, or until bright green and wilted. Using a slotted spoon, transfer to a strainer, leaving the water boiling. Rinse the cooked greens under cold water for 30 seconds to stop the cooking process. Hold or rest the strainer over a bowl. Using a spoon, press down on the rinsed greens to release as much liquid as possible; discard the liquid. Transfer to a cutting board.

3



Cook the potatoes & make the pesto:

Add the **potatoes** to the same pot of boiling water. Cook 8 to 10 minutes, or until tender when pierced with a fork. Using a slotted spoon, transfer to a strainer, leaving the water boiling. While the potatoes cook, finely chop the **drained spinach and basil**. Transfer to a medium bowl. Add the **pine nuts**, **half the garlic paste** and **2/3 of the Parmesan cheese**; slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.

4



Cook the gnocchi & green beans:

Add the **gnocchi** and **green beans** to the same pot of boiling water. Cook 3 to 4 minutes, or until the gnocchi are tender and the beans are bright green. Remove from heat. Reserving **2/3 cup of the gnocchi cooking water**, drain thoroughly and return to the pot.

5



Finish the gnocchi:

To the pot of cooked gnocchi and green beans, add the **cooked potatoes**, **pesto**, **half the remaining basil** (roughly chopping before adding) and **half the reserved gnocchi cooking water**. Stir until thoroughly combined; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining gnocchi cooking water to achieve your desired consistency.) Transfer to a serving dish.

6



Make the salad & serve your dish:

In a small bowl, combine the **mustard**, **vinegar** and **remaining garlic paste and Parmesan cheese**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a large bowl, combine the **lettuce**, **cucumber**, **bell pepper**, **remaining basil** (roughly chopping before adding) and enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Serve with the **finished gnocchi**. Enjoy!