

Crispy Brown Butter Gnocchi

with Meyer Lemon & Brussels Sprouts

This classic Italian meal gets its spectacular flavor from a few simple techniques and late-winter ingredients. We're crisping up hearty, potato-based gnocchi in a pan of browned butter (or butter heated past its melting point, for deliciously nutty taste). Then we're adding bright, tangy Meyer lemon to cut the richness of the browned butter sauce. With earthy Brussels sprout leaves and woody thyme, this dish is as comforting as it is gourmet.



Ingredients

- 10 Ounces Gnocchi
 - ½ Pound Brussels Sprouts
 - 1 Clove Garlic
 - 1 Meyer Lemon
 - 1 Red Onion
 - 1 Bunch Thyme
- ### Knick Knacks
- 3 Tablespoons Butter
 - ⅓ Cup Grated Parmesan Cheese

Makes 2 Servings
About 515 Calories Per Serving
Prep Time: 15 min | Cook Time: 15 to 25 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic. Peel, halve and thinly slice the onion. Cut off and discard the stem ends of the Brussels sprouts. Pick off and reserve the Brussels sprout leaves until you reach the lighter cores; discard the cores. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves.

2



Cook the gnocchi:

Add the **gnocchi** to the pot of boiling water and cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Reserving **½ cup of the gnocchi cooking water**, drain thoroughly.

3



Brown the gnocchi & butter:

In a large pan, heat the **butter** on medium-high until melted. Add the **cooked gnocchi** and cook, stirring and swirling the pan occasionally, 5 to 7 minutes, or until the gnocchi are lightly browned and the butter is deep golden brown and fragrant.

4



Add the aromatics:

Add the **garlic** and **onion** to the pan of gnocchi and butter; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened.

5



Finish the gnocchi:

Add the **Brussels sprouts**, **thyme**, **lemon zest**, the **juice of 2 lemon wedges** and **half the reserved gnocchi cooking water** to the pan of gnocchi, butter and aromatics. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining gnocchi cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished gnocchi** between 2 dishes. Garnish with the **cheese**. Serve with the **remaining lemon wedges** on the side, if you'd like. Enjoy!