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Gnocchi with peas and Parmesan

Difficulty

Easy 👍

Preparation

20 min

Baking

0 min

Resting

0 min

Ingredients

500 g	gnocchi
250 g	peas (frozen)
100 g	Parmesan cheese (grated and divided)

2	garlic
½	lemon (zest and juice)
5 g	mint
2 tbsp	olive oil
2 tbsp	butter (divided)
200 ml	chicken broth
½ tsp	red chili flakes
	salt
	pepper

Utensils

fine grater, citrus press, cutting board, knife, frying pan, potato masher, large bowl

Nutrition per serving

Cal	Fat	Protein	Carb
936	40 g	51 g	91 g

Step 1/5

 fine grater – citrus press – cutting board – knife

Finely chop garlic and chiffonade mint leaves. Zest lemon and squeeze the juice.

Step 2/5

 frying pan

Heat olive oil and half of the butter in a frying pan over medium-high heat and fry the gnocchi until crispy, approx. 5 min.

Step 3/5

 potato masher – large bowl

In a large bowl, defrost peas in boiling water for approx. 2 min., then drain and roughly mash with a potato masher.

Step 4/5

Add chopped garlic to gnocchi in the frying pan and sauté for approx. 2 min. Add the chicken broth and the mashed peas, mix well, and leave to simmer for approx. 3 min.

Step 5/5

Add some of the Parmesan to the pan, stir, and reduce the heat. Add remaining butter, lemon juice, and lemon zest, and adjust seasoning with salt, pepper, and red chili flakes. Sprinkle with fresh mint and serve with the remaining Parmesan. Enjoy!

Enjoy your meal!

Made with  in Berlin

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