

SPINACH PESTO GNOCCHI WITH SAUTÉED ASPARAGUS

INGREDIENTS

250G GNOCCHI

100G SPINACH

1 GARLIC CLOVE

1 BUNCH ASPARAGUS

2 TABLESPOONS BUTTER

1 TABLESPOON CAPERS

1 TABLESPOON CASHEWS

50G PARMESAN

HOW TO MAKE

SAUTEE THE SPINACH WITH A LITTLE BIT OF BUTTER, SALT AND PEPPER UNTIL WILTED.

ADD THE SPINACH, GARLIC, PARMESAN, CAPERS, CASHEWS AND A GLUG OF OLIVE OIL AND BLEND UNTIL SMOOTH - ADD MORE OLIVE OIL IF IT NEEDS TO THINNED DOWN FURTHER AND SET ASIDE. (THIS LASTS IN THE FRIDGE FOR ABOUT A WEEK)

BOIL THE GNOCCHI AS INSTRUCTED ON THE PACKET AND DRAIN. HEAT A PAN AND ADD THE BUTTER, CHOP THE ASPARAGUS AND SAUTEE UNTIL NEARLY COOKED, ADD THE DRAINED GNOCCHI AND PESTO TO YOUR TASTE STIR AND COVER THE GNOCCHI AND ASPARAGUS WITH PESTO
SERVE

enjoy

SERVES 2