

LEMON GNOCCHI

with spinach and peas



A fabulous take on pasta salad—perfect to bring to an outdoor soiree—made with the help of the All-Clad Stainless Steel Multi Cooker.

Stop by the Home Store

THURSDAY, JULY 15

and learn how to make it yourself.

COOK TECH
blomingtondale's


All-Clad

LEMON GNOCCHI

with spinach and peas adapted from *Gourmet*, December 2007

- 1 cup frozen baby peas (not thawed)
- ½ cup heavy cream
- ¼ tsp dried hot red-pepper flakes
- 1 garlic clove, smashed
- 3 cups packed baby spinach (3 oz)
- 1 tsp grated lemon zest
- 1½ tsp fresh lemon juice
- 1 lb dried gnocchi (preferably De Cecco)
- ¼ cup grated Parmesan

Simmer peas with cream, red pepper flakes, garlic, and ¼ tsp salt in a 3-qt All-Clad sauté pan, covered, until tender, about 5 minutes. Meanwhile, fill the All-Clad Multi Cooker with water. Place the pasta colander insert and the steamer basket in the Multi Cooker. Cover and bring to a boil. Remove cover and add spinach to the steamer basket. Cook over boiling water, covered, stirring, until wilted, remove the steamer basket with the spinach from the Multi Cooker. Add cooked spinach to the peas in the All-Clad 3-qt sauté pan. Remove from heat and stir in lemon zest and juice. Set sauce aside. Cook the gnocchi in the All-Clad Multi Cooker in the remaining boiling salted water (3 tbs salt for 6 qt water) until al dente. Reserve ½ cup pasta-cooking water, and then drain the gnocchi. Add gnocchi to sauce with cheese and some of reserved cooking water and stir to coat. Thin with additional cooking water if necessary.