



# U C O O K

— COOKING MADE EASY

## GREEN GODDESS GNOCCHI

**with charred broccoli & a zesty cream  
and basil pesto sauce**

Scrumptious spinach gnocchi, resplendent in a sauce of basil pesto, garlic, lemon zest, cream, and charred broccoli. Finished with Italian-style hard cheese and fresh rocket. Emerald green and fit for a queen!

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**Hands-On Time:** 45 minutes

**Overall Time:** 45 minutes

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**Serves:** 4 People

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**Chef:** Tess Witney

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 **Vegetarian**

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## Ingredients & Prep

600g	Broccoli Florets cut into bite-size pieces
2	Lemon zested & cut into wedges
700g	Spinach Gnocchi
8	Garlic Clove peeled & grated
120ml	White Wine
400ml	Fresh Cream
60ml	Pesto Princess Basil Pesto
80g	Green Leaves rinsed
120ml	Grated Italian-style Hard Cheese

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Butter  
Water

**1. CHARRED BROCCOLI BITS** Boil a full kettle. Place a large pan (that has a lid) over a medium heat with a drizzle of oil. When hot, fry the broccoli pieces for 7-8 minutes until lightly charred. Add a splash of water and a generous squeeze of lemon juice. Cover with the lid and simmer for 2-3 minutes until cooked through but still al dente. Remove from the pan on completion, season to taste, and set aside. You may need to do this step in batches.

**2. BOIL THE GNOCCHI** Place a pot for the gnocchi over a high heat and fill with boiling water. Add a pinch of salt and bring back up to the boil. Once boiling, pop in the gnocchi and cook for 2-3 minutes until they begin to float and are heated through. Drain on completion and toss through some oil to prevent sticking.

**3. CRISP THE GNOCCHI** Return the pan to a high heat with a knob of butter. When it begins to foam, fry the gnocchi in a single layer for 2-4 minutes until starting to brown and crisp. Do this step in batches for the crispiest results. Remove from the pan on completion.

**4. GREEN GODDESS SAUCE** Return the pan to a medium-high heat with another drizzle of oil or knob of butter, if needed. When hot, fry the grated garlic for about a minute until fragrant. Stir in the white wine and simmer for a minute until absorbed. Add the cream, lemon zest to taste, and basil pesto. Mix to combine and allow to simmer for 4-5 minutes until slightly reduced. Pop in the charred broccoli and heat through for about a minute. Finally, gently toss the fried gnocchi through the sauce until warmed and coated. On completion, season to taste and remove the pan from the heat.

**5. DRESS THE LEAVES** Toss a drizzle of oil through the rinsed green leaves and season to taste.

**6. BOWLS OF GOODNESS** Scoop up a generous bowl of the green goddess gnocchi. Pile on the grated Italian-style hard cheese and top with the fresh green leaves. Bellissimo!



## Chef's Tip

For the best results, boil the gnocchi in batches to prevent crowding the pot and overcooking.

## Nutritional Information

Per 100g

Energy	646kJ
Energy	154Kcal
Protein	3.7g
Carbs	14g
of which sugars	1.2g
Fibre	2.5g
Fat	9.3g
of which saturated	5.1g
Salt	0.5g

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Tree Nuts

Cook  
within 3  
Days