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CRISP GNOCCHI WITH BRUSSELS SPROUTS & BROWN BUTTER



This oh-so-tasty gnocchi is one recipe you'll serve again and again! The flavors are amazing! Submitted by Johanna Klaiman.



00 HR 17 MINS



Serves 2 - 4



Featuring

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INGREDIENTS

- 1 pound brussels sprouts (or cruciferous vegetables like broccoli or cauliflower)
- 1 lemon
- 4 tablespoons extra-virgin olive oil
- Kosher salt and black pepper
- 1/2 teaspoon red pepper flakes
- 1 18-ounce package of shelf-stable or refrigerated gnocchi
- 6 tablespoons unsalted butter, sliced into 6 pieces
- 1/2 teaspoon honey
- Freshly grated Parmesan cheese

METHOD

Trim and halve the Brussels sprouts. Using a vegetable peeler, peel thick strips of lemon zest, then coarsely chop, about 2 teaspoons.

In a large (preferably 12-inch) skillet, heat 3 tablespoons olive oil over medium-high. Add the Brussels sprouts, season with 1/2 teaspoon salt and a few grinds of pepper, then arrange Brussels sprouts in an even layer, cut side down. Scatter the lemon zest over the top and cook, undisturbed, until the Brussels sprouts are well browned underneath, 3 to 5 minutes. Add the red pepper flakes, stir, and cook until the Brussels sprouts are crisp-tender, 2 to 3 minutes. Transfer to a medium bowl.

In the same skillet, heat the remaining 1 tablespoon olive oil over medium-high. Break up any gnocchi that are stuck together, add them to the pan, and cook, covered and undisturbed, until golden brown on one side, 2 to 4 minutes. Add the butter and honey, season with salt and a generous amount of black pepper, and cook, stirring, until the butter is golden, nutty smelling, and foaming, 1 to 2 minutes. Stir in the Brussels sprouts until warmed through. Serve with grated Parmesan.