



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAR 2018  
Recipe 106

For more recipe ideas, please visit:  
[WWW.GCFARMS.COM/RECIPES.HTML](http://WWW.GCFARMS.COM/RECIPES.HTML)

## Creamy Spring Gnocchi with Asparagus and Sweet Peas

### PREPARATION

- 1 - Make gnocchi by bringing a large pot of salted water to a boil. Peel potatoes and add to pot. Cook until tender but still firm, about 15 minutes. Drain, cool and mash with a fork or potato masher.
- 2 - Combine 1 cup mashed potato, flour and egg in a large bowl. Knead until dough forms a ball. Shape small portions of the dough into long "snakes". On a floured surface, cut snakes into half-inch pieces. Set aside.
- 3 - In a large skillet heat olive oil over medium heat. Add garlic and chicken, sauté until it starts to brown. Add cream cheese and half & half, stirring to melt and combine.
- 4 - Meanwhile bring a large pot of water to boil. Add gnocchi. After 1 minute add asparagus and peas. Once the gnocchi are floating to the top (about 2-3 minutes later) drain.
- 5 - Add to the skillet. Toss to coat. Season with salt and pepper. Bring to a simmer, and cook for a few minute until sauce thickens.
- 4 - Cook on medium heat until potatoes are done and stir occasionally. Once potatoes are done, add flour and simmer for another 15 minutes.
- 5 - Reduce heat to lowest setting and sprinkle in kale and cooked bacon and slowly pour cream while stirring.
- 6 - Adjust for taste and serve warm.



Creamy Spring Gnocchi  
with Asparagus and Sweet Peas

Cooks Note: To prepare for spring, try this savory, creamy spring gnocchi dish full of flavor and the vibrant green color of spring vegetables.

Bon Appétit  
-George

(photo by Marc-Henri)

### INGREDIENTS

- 2 cups all-purpose flour
- 2 potatoes
- 1 egg
- 1 1/2 cups asparagus, chopped into 1" pieces
- 1/2 cup frozen green peas
- 1 cup chicken, diced
- 4 cloves garlic, minced
- 2 teaspoons extra virgin olive oil
- 2 ounces cream cheese
- 3/4 cup half and half
- salt and pepper, to taste

### COOK'S NOTE:

To prepare for spring, try this savory, creamy gnocchi dish full of flavor and the vibrant green color of spring vegetables.

Bon Appétit!  
-George