

ASPARAGUS & LEMON GNOCCHI

INGREDIENTS

⅔ cup extra-virgin olive oil
1 large bunch asparagus, trimmed, thinly sliced on a deep diagonal
4 garlic cloves, smashed
1 cup fresh cream
4 3"-long strips lemon zest
½ tsp. crushed red pepper flakes
8 large basil leaves
2 lemons, halved
2 oz. Parmesan, finely grated (about 1 cup), plus more for serving

METHOD

Step 1

Cook gnocchi in a large pot of boiling salted water, stirring occasionally, until al dente. Drain gnocchi, reserving 1½ cups pasta cooking liquid.

Step 2

Meanwhile, heat oil in a large Dutch oven or other heavy pot over medium-high until shimmering. Add asparagus, season with salt, and cook, stirring often, until just beginning to take on color, about 1 minute.

Step 3

Add garlic, lemon zest, and red pepper flakes and cook, stirring, until fragrant, about 30 seconds.

Step 4

Add 1/2 cup stock and basil to pot with asparagus mixture and return to medium-high heat. Squeeze juice from both lemons into pot and add 60gms Parmesan and 1/4 reserved gnocchi cooking liquid.

Step 5

Cook, tossing vigorously, but gently, after 1 minute add the cream stir until the sauce is well combined and emulsified and pasta is coated, about 1 minute. Taste and season with more salt if needed. Remove and discard garlic. Add the cooked gnocchi and stir gently to coat, if needed add a small splash of water

Step 6

Divide pasta among bowls, placing a lemon strip in each, and top with more Parmesan.

THE COOKERY

by The Secret Jozi Chef