

# ASPARAGUS, PEA & BABY SPINACH SAUCE

---

## INGREDIENTS

2 tablespoons unsalted butter or olive oil  
1 pound gnocchi  
10 spears asparagus, give or take, cut into 1  
inch lengths  
1 clove garlic, minced  
 $\frac{1}{8}$  teaspoon red pepper flakes  
juice of  $\frac{1}{2}$  lemon  
2 tablespoons cream  
1 cup fresh or frozen peas  
100g baby spinach (couple of big handfuls)  
salt and pepper, to taste

## METHOD

Step 1:

In a large pot or frying pan with a lid, heat the butter or oil on low heat.

Step 2:

Add the garlic and the red pepper flakes, and fry until just fragrant.

Step 3:

Now add the peas and asparagus and fry for 1 minute.

Step 4:

Add the lemon juice, and cream and for until slightly thickened. Now add the baby spinach and allow to collapse before adjusting seasoning

Step 5:

Add the gnocchi and some of the reserved pasta water, toss to coat and serve

# THE COOKERY

---

by The Secret Jozi Chef