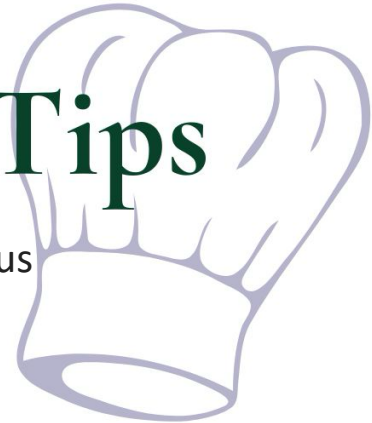


Recipes and Tips



One Pan Gnocchi With Miso Butter and Asparagus

Yield: 3 to 4 servings

1 tablespoon vegetable or canola oil
1 package shelf-stable potato gnocchi
4 tablespoons unsalted butter, softened
2 tablespoons white miso
2 teaspoons sherry vinegar
Black pepper
1 bunch asparagus (about 1 pound), tough ends trimmed, stalks cut into ½-inch lengths
Salt
2 packed cups baby rocket, pea shoots, spinach or other tender greens

In a large nonstick or well-seasoned cast-iron skillet, heat the oil over medium-high. Break apart any stuck-together gnocchi and add to the skillet in an even layer. Cover and cook, undisturbed, until the gnocchi are golden brown underneath and no longer sticking to the skillet, 2 to 4 minutes.

Meanwhile, in a small bowl, smash together the butter, miso, vinegar and a few grinds of pepper until combined.

To the skillet, add the asparagus and a pinch of salt. Cook, stirring occasionally, until the asparagus are bright green and crisp-tender, 2 to 3 minutes. Turn off the heat and add the miso butter in spoonfuls. Stir until the butter has melted and gnocchi are glossed with sauce. Season to taste with salt and pepper, then stir in the arugula until combined. Serve right away.

Perhaps have with toasted nuts and/or seeds, a fried egg or seared fish.