



One-Pot Gnocchi with Peas

Ingredients

- 1/4 cup salted butter, divided
- 1 (16-oz.) package potato gnocchi
- 1 tablespoon minced garlic (about 1 large garlic clove)
- 2 teaspoons chopped fresh thyme
- 1 1/2 cups reduced-sodium chicken broth
- 1/2 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 (10-oz.) Organic frozen peas, thawed
- 2 tablespoons chopped fresh flat-leaf parsley
- 1 teaspoon lemon zest plus 1 Tbsp. fresh juice (from 1 lemon)
- 2 ounces Parmesan cheese, grated (about 1/2 cup)

Directions

1. Heat 2 tablespoons of the butter in a large nonstick skillet over medium-high; add gnocchi, and cook, stirring occasionally, until browned all over, about 10 minutes.
1. Add garlic and thyme, and cook, stirring often, until fragrant, about 1 minute. Add broth, salt, and pepper; bring to a simmer, and cook until reduced by about half, 4 to 5 minutes.
2. Add peas, parsley, lemon zest, lemon juice, and remaining 2 tablespoons butter; cook, stirring constantly, until butter melts, about 1 minute.
3. Top with Parmesan, and serve immediately!

This recipe is the perfect 30 minute recipe because you make the entire recipe in one single skillet. There's no extra pots, pans or a sink full of dishes. Just a fast, filling meal that the whole family will love!