

A RECIPE FROM HERONS KITCHEN

PIMENTO CHEESE GNOCCHI

YIELDS: 6 SERVINGS

- GNOCCHI, 36 PIECES
- PIMENTO CHEESE, 4 OZ
- VEGETABLE STOCK, 1 C
- SALT
- FRIED GREEN TOMATOES
- SWEET BASIL & SCALLIONS
- RED PEPPER BROTH

METHOD:

HEAT A LARGE SAUTÉ PAN AND SAUTÉ THE BLANCHED GNOCCHI UNTIL STARTING TO GET GOLDEN BROWN. ADD IN THE VEGETABLE STOCK AND PIMENTO CHEESE. CONTINUE TO COOK, WORKING THE CHEESE SO THAT IT MELTS AND BECOME LIKE A SAUCE FOR THE GNOCCHI. ONCE THE CHEESE HAS BECOME FLUID AND IS COATING THE GNOCCHI ADD IN THE DICED BASIL AND SLICED SCALLIONS. SEASON AS NEEDED WITH SALT AND PEPPER. TRANSFER TO BOWLS AND GARNISH WITH THE FRIED GREEN TOMATOES AND MORE OF THE BASIL AND SCALLION. SERVE WITH THE RED PEPPER BROTH.