

Gnocchi with Smokey Pepper and Garlic

Foodservice Recipe

Yield: 1 ¼ qt / 32 oz

Servings: 4 – 8 oz servings

Ingredient	Weight	Measure
CAVATELLI Pasta, cooked, chilled	12 oz	3 cups
Olive oil		2 Tbsp
Sweet Basil		¼ cup
Fresh Garlic finely chopped		1 cup
Parmesan and Romano cheese		1 ½ cups
Sorcerer Seasonings Hickory Smoked Garlic Salt		
Sorcerer Seasonings Hickory Smoked Black Pepper		

Procedure

1. In a sauté pan under medium high heat. Add olive oil. Sautee onions for 10 seconds.
2. Add asparagus and mushrooms. Continue to sauté for 1 minute stirring occasionally.
3. Add heavy cream, garlic salt and broth bring to a gentle boil stirring occasionally for 1 minute.
4. Add cheese and pepper continue cooking until cheese has melted and sauce is thickened.
Serve immediately. Garnish with fine cut prosciutto ham.

