



Makes: 4 servings

Prep Time: 20 minutes Cook Time: 5 minutes

Total Time: 25 minutes

Lemon Ricotta Gnocchi with Pistachio Pesto

Pistachio Pesto:

- 1 cup spinach
- 1 cup basil leaves
- 1/4 cup dill leaves
- 1 large clove garlic, roughly chopped
- 1/4 cup toasted pistachios
- 1/4 cup grated parmesan cheese
- 1/4 tsp lemon zest
- 1 tbsp lemon juice
- 1 tsp honey
- 1/2 cup extra-virgin olive oil
- Kosher salt
- Freshly cracked black pepper

Creamy Lemon Ricotta Gnocchi:

- 2 eggs
- 1 (15 oz) tub whole milk ricotta cheese
- 1 cup grated parmesan cheese
- 1 cup all-purpose flour
- 1/2 tsp kosher salt
- 1 stick (4 oz) butter
- 1 tsp lemon zest
- 1/4 cup lemon juice
- 1/4 cup mascarpone cheese
- garnishes: basil, dill, parmesan, pistachios, black pepper

Pistachio Pesto:

Combine the spinach, basil, dill, garlic, pistachios, parmesan, lemon zest, lemon juice, and honey in a food processor. Pulse until roughly chopped.

Transfer this mixture to a bowl. Stir in the olive oil. Season with salt and black pepper to taste.

Creamy Lemon Ricotta Gnocchi:

Bring a large pot of salted water to a boil. In a mixing bowl, beat the eggs. Whisk in the ricotta cheese until smooth. Then, whisk in the grated parmesan. Add the flour and salt to the bowl. Use a wooden spoon to incorporate it. Do not over-stir (stop just when all of the flour is absorbed and the dough comes together).

Transfer the dough to a lightly floured surface. Cut it in half. Gently roll each half of dough into a long rope, adding a little more flour if needed. Cut the ropes into ½-1” pieces. Transfer the gnocchi to the pot of salted boiling water. Cook for about 3 minutes, or until they float to the top.

Meanwhile, add the butter to a 12” skillet over medium heat. Allow to melt. Stir in the lemon zest, lemon juice, and mascarpone cheese. Reduce the heat to low and continue to cook for a minute or so until smooth and silky.

Drain the gnocchi. Transfer them to the sauce and gently toss to coat. Plate the gnocchi with the sauce spooned over top.

Drizzle the pistachio pesto over the gnocchi. Garnish with a few basil & dill leaves, a pinch of parmesan cheese, a sprinkle of pistachios, and more black pepper.

Recipe from The Original Dish