



Spanish-Style Cauliflower Gnocchi Skillet

Makes: 2-3 servings

Prep Time: 10 minutes Cook Time: 25 minutes

Total Time: 35 minutes

- 4 tbsp extra virgin olive oil
- 2 cloves garlic, minced
- 1/2 cup finely diced yellow onion, about 1/2 small onion
- 1/2 cup finely diced red bell pepper, about 1/2 small bell pepper
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1 Roma tomato, seeded and diced
- 3 ounces cured Spanish-style chorizo sausage, casing removed, cut into 1/2"-dice
- 1/4 tsp smoked paprika
- pinch saffron threads
- 1/2 cup dry white wine or chicken or seafood stock
- 12 ounces large peeled, deveined, tail-off shrimp
- 1/2 cup frozen peas
- 1 (12-ounce) bag Trader-Joe's Cauliflower Gnocchi
- flat-leaf parsley, for serving
- 1 lemon, cut into wedges for serving

Heat a large skillet (with tall sides) over medium-high heat with 2 tablespoons of olive oil. When the oil is shimmering, add the garlic, onion, red bell pepper, salt and pepper. Cook, stirring, for about 2 minutes.

Add the tomato and chorizo and continue to cook, stirring, until the onions and bell pepper are tender, about 3 more minutes.

Add the smoked paprika and saffron threads and stir until well incorporated. Add the white wine and reduce the heat to medium-low heat. Cook, stirring occasionally, until the wine is reduced by about half.

Meanwhile, prepare the cauliflower gnocchetti. Heat the remaining 2 tablespoons of the oil in a GOOD

non-stick skillet over medium-high heat. Add the frozen gnocchi and spread so that it is in a single layer. Let gnocchi sauté undisturbed until golden brown on the bottom, 2-3 minutes, then flip using a large spatula and add 1 tbsp water and continue to sauté, shaking the skillet every minute or so, until gnocchi are golden brown all over. Do not attempt to flip the gnocchi for the first time until they are seared and golden brown on the bottom. The gnocchi will “unstick” themselves from the skillet when they’re ready to be flipped.

While your gnocchi finishes cooking, add the shrimp and the peas to the skillet that the wine is reducing in. Stir until well combined and cook, tossing occasionally, until the shrimp is cooked through-- about 5 minutes.

Add the cooked gnocchi to the shrimp + chorizo skillet and gently toss to combine. Garnish with parsley and add more salt, if desired. Serve with lemon wedges and enjoy!

Recipe from The Defined Dish