

SCOFFED™ AND QUAFFED

Recipes

Smoked Salmon Gnocchi with capers, dill, chili

Prep: 15 mins

Cook: 10 mins

Serves: 4



Equipment:

Knife
Chopping board
Mixing bowl
Measuring spoons
Spatula
Tongs
Fry pan
Medium Saucepan

Ingredients:

1/4 cup extra-virgin olive oil
1 small onion, chopped
200g smoked salmon, chopped
3 tablespoons capers, drained
1/4 bunch dill
1 red chilli, de-seeded and chopped
Salt and freshly ground black pepper
to taste
500g, cooked al dente gnocchi reserving
about 1/4 cup of the cooking water),
and tossed with olive oil
Freshly grated imported Parmesan
cheese

Method:

In a large frypan, heat the olive oil over medium-high heat. Add the onion and sauté until translucent, but not browned. Add the smoked salmon and continue cooking just until the salmon turns opaque, 1 to 2 minutes, add the capers, chili and dill. Taste and adjust seasoning with salt and pepper. Be careful how much salt you add because the smoked salmon and capers are both salty. Add the gnocchi and gnocchi water and toss to coat. Serve with freshly grated Parmesan cheese.

Food, Fun, do!