

## **Potato Gnocchi with Lemon-Thyme Sauce**

Servings: 3

Adapted from Bill and Cheryl Jamison, *Cooking Light* APRIL 2010

### **Ingredients**

8 oz gnocchi  
2 teaspoons butter  
2 teaspoons extra-virgin olive oil  
1/4 cup finely chopped shallots  
1 teaspoon grated lemon rind  
1 teaspoon chopped fresh thyme or 1/4 tsp dried  
1 teaspoon fresh lemon juice  
Dash of kosher salt  
2 tablespoons grated Parmesan cheese  
1/4 teaspoon freshly ground black pepper

### **Preparation**

- 1) Cook gnocchi according to package directions.
- 2) Heat butter and olive oil in a medium skillet over medium heat. Add shallots to pan and cook for 10 minutes or until tender, stirring occasionally (do not brown).
- 3) Stir in lemon rind, thyme, juice, and dash of salt. Combine butter mixture, gnocchi, cheese, and pepper in a large bowl. Toss gently to coat and serve.