

Lemon Basil Gnocchi

SERVINGS
3-4

PREP TIME
5 MIN

COOK TIME
20 MIN

TOTAL TIME
25 MIN

Experience the delicate blend of tender cauliflower or traditional potato gnocchi, perfectly seared zucchini, yellow squash, and artichoke hearts, coated in a zesty lemon basil sauce.



ORGANIZING
a Plant Based Life.com

Ingredients

Directions

1

- 1 lb Cauliflower Gnocchi
OR Traditional-Potato

- Brown gnocchi in skillet according to package directions.

2

- Olive Oil
- 2 T Minced Garlic
- 1 Medium Zucchini
- 1 Medium Yellow Squash
- 1 (14 oz) Can Artichoke Hearts
- Nature's Seasons or Salt & Pepper

- Drizzle olive oil in **separate skillet** over medium heat.
- Add garlic, mix well and cook about 2 minutes.
- Dice zucchini & squash into 1" cubes and add to pan.
- Drain and quarter artichoke hearts and add to pan.
- Sprinkle Nature's Seasons or salt & pepper to taste.
- Sauté for 4-6 minutes, stirring occasionally until mixture is slightly browned.

3

- 2 T Vegan Butter
- 3 T Lemon Juice
- ¼ C Nutritional Yeast

- Add v-butter and then **SLOWLY** add lemon juice, mix well.
- Add nutritional yeast and mix together until combined.

4

- 1 Can Cannellini Beans **OR** Great Northern Beans

- Drain and rinse can of beans and add to pan.

5

SERVE WITH:

- 1 - 2 T Fresh Basil
- Salt & Pepper
- Nutritional Yeast

- Roughly chop fresh basil.
- Plate mixture and top with basil, nutritional yeast, and salt & pepper to taste.