



Gnocchi with Romesco Sauce

Ingredients

1 package Potato Gnocchi
Asparagus
Mushrooms
Yellow onions
Olive oil
Violife plant-based Feta cheese block
Plant based Parmesan
Vegetable broth

Instructions

In a covered pan, cook the gnocchi with the vegetable broth. Set aside.

Romesco Sauce

Ingredients

- 12 oz jarred roasted red peppers, drained
- 14 oz canned fire-roasted tomatoes, well drained
- ¾ cup raw blanched almonds, toasted
- ¼ cup raw blanched hazelnuts, toasted, optional, you can use 1 cup almonds instead
- ¼ cup chopped flat leaf parsley
- ¼ cup extra virgin olive oil
- 1 teaspoon kosher salt, more to taste
- 1 teaspoon smoked paprika
- ½ to 1 teaspoon red pepper flakes
- 4 garlic cloves chopped
- juice of half a lemon
- 1 teaspoon sherry vinegar or red wine vinegar

Instructions

Add all the ingredients in the bowl of a food processor fitted with a blade. Blend or pulse to your desired consistency. In a large pan or Dutch oven heat olive oil and sauté asparagus, mushrooms, and onions. Add Gnocchi and 1 cup vegetable broth. Cover and cook until Gnocchi is soft and tender. Add Romesco sauce

Add plant-based Feta and bake in the oven at 350 degrees until Feta is soft and creamy. Stir in Feta and top with Parmesan to serve.