Pan Fried Gnocci with Shrimp and Lemon Gremoulata

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Gremoulata:

Zest of one lemon

2 Tablespoons minced parsley

1 clove minced garlic

For the Gnocci:

2 Tablespoons of butter

1 Tablespoon olive oil

1 pound gnocci

1 Tablespoon red pepper flakes

1/4 cup sliced carrots

1/4 cup sliced celery

2 Tablespoons minced green onion

1 Tablespoon minced garlic

2 Tablespoons fresh lemon juice

1/4 cup white wine

Salt to taste

Instructions

For the Gremoulata:

Finely mince all the ingredients together, use sparingly to sprinkle over pastas, fish and braised meats.

For theGnocci:

Heat the butter and oil together, add the red pepper flakes. Add the gnocci, carrots, and celery to the hot oil and saute over medium heat several minutes-until the edges are crispy and browned and the vegetables are tender.

Add the shrimp, green onion, lemon juice, and wine and simmer 1 to 2 minutes until the shrimp are cooked-add salt if you like. Serve in large pasta bowl with gremoulata sprinkled over the top