



GNOCCHI CAPONATA



Eggplant caponata made with celery, capers, zucchini, tomatoes, olives and an agrodolce sauce served over tender **Gnocchi** and garnished with chopped parsley. Yield: 4 Servings

Ingredients:

4 Cups	Gnocchi [#74922], Prepared According to Package Directions	2 Tbsp.	Pine Nuts
2 Tbsp.	Olive Oil	¼ Cup	Roma Tomatoes, Diced
1 Cup	Eggplant, Diced	¼ Cup	Green Olives, Halved
½ Cup	Zucchini, Diced	To Taste	Salt & Black Pepper
¼ Cup	Celery, Diced	¼ Cup	White Balsamic Vinegar
2 Tbsp.	Capers, Drained	¼ Cup	Honey
		Garnish	Parsley, Chopped

Directions:

1. Heat the olive oil on medium-high heat in a medium sauté pan.
2. Add in the eggplant, zucchini, celery, capers and pine nuts, then cook for 3-4 minutes, or until the vegetables are tender.
3. Stir in the Roma tomatoes, green olives, salt and black pepper, then cook for another minute.
4. Deglaze the pan with the white balsamic vinegar, then stir in the **Gnocchi** and honey, to make the gnocchi caponata.
5. Place the gnocchi caponata into a serving dish and garnish with parsley.

