



# PAN SEARED GNOCCHI & BLUEBERRY SALAD



Pan seared **Gnocchi**, wilted spinach, blueberries and pickled red onion tossed in a Dijon mustard vinaigrette, topped with blue cheese and fresh mint. Yield: 12 servings

## Ingredients:

4 Cups	<b>Gnocchi</b> [#74922], Prepared According To Package Directions	¼ Cup	Olive Oil
¼ Cup	Honey	2 Cups	Baby Spinach
¼ Cup	Apple Cider Vinegar	To Taste	Salt and Pepper
2 Tbsp.	Dijon Mustard	1 Cup	Blueberries
1 Tbsp.	Lemon Juice	⅓ Cup	Pickled Red Onions
½ Cup	Vegetable Oil	Garnish	Blue Cheese Crumbles
		Garnish	Fresh Mint, Chiffonade

## Directions:

1. In a mixing bowl whisk honey, apple cider vinegar, Dijon mustard, lemon juice and vegetable oil until emulsified to make the Dijon vinaigrette.
2. In a large sauté pan heat olive oil on medium heat. Add **Gnocchi** to the sauté pan and cook until they begin to brown.
3. Add spinach to the pan, season with salt and pepper and turn off heat.
4. Transfer the **Gnocchi** and spinach to the bowl with the vinaigrette.
5. Toss blueberries and pickled red onion with the **Gnocchi** mixture.
6. Garnish with blue cheese crumbles and fresh mint.

