



Ricotta Gnocchi

½ pound fresh whole milk ricotta
1 egg yolks
½ cup grated parmesan cheese
Pinch of grated nutmeg
¾ cup all-purpose flour, or as needed
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper.
- Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces.
- Shape each piece into a rope about ½-inch in diameter.
- Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.

Chicken and Gnocchi with Basil Cream Sauce

1 tablespoon olive oil
1 boneless skinless chicken breasts, cubed
1 shallot, finely chopped
1 clove garlic, minced
1 cup marinara
½ cup heavy cream
1 batch ricotta gnocchi
1 heaping tablespoon prepared pesto
Sea salt and freshly ground black pepper

- Bring a heavy sauté pan to medium-high heat. Add oil.
- Season the chicken with salt and pepper.
- Cook chicken, turning occasionally, until golden brown. Remove from pan.
- Add remaining oil; cook shallots and garlic until softened.
- Add the marinara and heavy cream; bring to a simmer and cook until reduced and flavors combine.
- Add gnocchi; cook until warmed. Stir in chicken; cook 1 minute more.
- Season with basil, salt and pepper.



Strawberry Crisp

3 cups mixed fresh strawberries
1/4 cup granulated white sugar
1 teaspoon vanilla extract
3 tablespoons cornstarch

1 9-inch tart shell, blind baked

1 cup all purpose flour
3/4 cup old fashioned oats
1/2 cup granulated white sugar
1/2 cup packed brown sugar
1/2 teaspoon salt
3/4 teaspoon cinnamon
1 stick butter,, melted

- Preheat oven to 350 degrees.
- Combine the berries and sugar in a large bowl; mix sugar is absorbed.
- Add in the cornstarch and vanilla extract and stir until berries are evenly coated.
- Transfer to prepared tart shell.
- Combine the flour, oats, brown sugar, granulated sugar, salt, and cinnamon.
- Pour in the melted butter and stir well until well coated and crumbly.
- Sprinkle the crumb mixture evenly over the top of the berries.
- Bake for 35-40 minutes until fruit is bubbly and topping is golden brown.
- Allow to cool slightly before serving. Serve warm with vanilla ice cream on top.