



## *Garden Fresh Farm Recipes*

# **Ricotta and Spinach Gnudi with a Cherry Tomato Garlic Herb Sauce**

The first time we made Ricotta and Spinach Gnudi was with Sautéed Cherry Tomatoes with Garlic and Herb sauce. Wow, what a fantastic combination and a RizzieFarms favorite.

### Ingredients:

12 oz Ricotta cheese whole milk  
1 lb. fresh Spinach (makes ~10 oz), drained, dried and chopped  
1/2 cup flour  
1/2 cup parmesan cheese  
1 Tbsp panko  
3/4 tsp Salt  
1/4 tsp Pepper  
1/4 tsp lemon zest  
2 egg whites



### Directions:

Cook fresh spinach in a pan on the stovetop until it is cooked. Remove from heat and let cool. When cool, squeeze out as much moisture from the spinach as possible. Chop spinach.

Remove moisture in ricotta cheese by spreading in a thin layer on a double layer of paper towels for approximately 10 minutes.

Combine flour, Panko, Parmesan cheese, salt, pepper, lemon zest, and two egg whites in a mixing bowl. Add spinach and ricotta cheese. Mix it all together well.

Make Gnudi by rolling a teaspoon sized amount between palms of hands to create a ball and place on parchment paper.

Bring about two inches of water to the boil in a pan. Add 1tsp salt. Carefully add the Gnudi and cook about 5 minutes.



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Serve by adding some Sautéed Cherry Tomatoes with Garlic and Herbs in a bowl, add a few Gnudi. Garnish with fresh basil and Parmesan cheese.



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# Sautéed Cherry Tomato Garlic Herb Sauce

The first time we made Sautéed Cherry Tomatoes with Garlic and Herb sauce was with Ricotta and Spinach Gnudi. Wow, what a fantastic combination.

This is a great flavorful sauce to serve with pasta when the garden fresh cherry tomatoes and basil are plentiful.

### Ingredients:

4 tablespoons butter  
12 oz cherry tomatoes, halved  
1/4 teaspoon salt  
1/4 tsp ground pepper  
2 tablespoons chopped fresh basil  
3 cloves thinly sliced garlic  
2 tsp cider vinegar  
parmesan cheese (optional)



### Directions:

Melt 4 tablespoon of the butter in large skillet over medium heat until melted. Add garlic, salt and pepper. Sauté just until garlic and butter start to brown.

Add cherry tomatoes and vinegar, sauté, tossing occasionally, until some of the tomato skins just begin to split, for about 5-7 minutes until cherry tomatoes are coated.

Serve immediately with Ricotta and Spinach Gnudi or your favorite pasta. Garnish with basil and parmesan cheese.