



Make LUNCH. Make CHANGE.

Make your lunch for one week and donate the money you saved to The Stop Community Food Centre.

Recipe: *Gnocchi With Brown Butter Sage, Bacon & Brussels Sprouts*

Ingredients:

- 12 cups boiled gnocchi
- ½ cup Butter
- Oil for frying
- 2 cups bacon, diced
- 2 lbs Brussels sprouts
- 6 cloves garlic
- 1 red onion, diced
- 1 bunch sage leaves

Directions:

1. Trim and quarter Brussels sprouts. Meanwhile, bring large pot of salted water to boil. Boil Brussels sprouts for 2 minutes and then transfer immediately to an ice bath to shock. Drain Brussels sprouts.
2. Working in batches, get a frying pan smoking hot, add two tbs oil, and fry gnocchi until crispy on both sides. Place cooked gnocchi in a bowl and brown the next batch.
3. Clean pan and brown bacon, drain off some bacon fat and add Brussels sprouts and brown on both sides. Add to gnocchi and clean pan.
4. Heat pan and brown butter to beurre noisette stage. Add sage leaves and crisp in butter. Pour over gnocchi and season with salt and pepper.

Makes 12 portions



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