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WATERCRESS & LEMON SHRIMP GNOCCHI

INGREDIENTS

- 3 cups gnocchi
- 1 tablespoon olive oil
- 1 cup chicken broth
- 1/2 cup heavy cream
- 1/2 pound shrimp
- 1/2 cup watercress
- Lemon slice
- 1/4 cup parmesan cheese

DIRECTIONS

1. Boil gnocchi until it rises.
2. While gnocchi is cooking, cook shrimp for 3-5 minutes or until fully cooked through.
3. Saute gnocchi in skillet by adding olive oil, chicken broth, and heavy cream.
4. After letting simmer for 5 minutes, add shrimp.
5. Top with watercress and freshly squeezed lemon juice.
6. Plate by sprinkling parmesan cheese on top and enjoy!



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Escanear para Más Recetas

ÑOQUIS DE BERROS Y CAMARONES AL LIMÓN

INGREDIENTES

- 3 tazas de ñoquis
- 1 cucharada de aceite de oliva
- 1 taza de caldo de pollo
- 1/2 taza de crema espesa
- 1/2 libra de camarones
- 1/2 taza de berros
- Rodaja de limon
- 1/4 taza de queso parmesano

DIRECCIONES

1. Hervir los ñoquis hasta que suban.
2. Mientras se cocinan los ñoquis, cocine los camarones durante 3 a 5 minutos o hasta que estén completamente cocidos.
3. Saltee los ñoquis en una sartén agregando aceite de oliva, caldo de pollo y crema espesa.
4. Después de dejar cocinar a fuego lento durante 5 minutos, agregue los camarones.
5. Cubra con berros y jugo de limón recién exprimido.
6. ¡Disfruta espolvoreando queso parmesano encima y disfruta!

