



## CLOSE COUSINS

Asparagus is a flowering plant related to lilies, garlic, onions, and leeks.



**WARNING!**  
Ask an adult's permission before using the stove.

# Make skillet gnocchi with asparagus and peas

## Ingredients

- 3 tablespoons butter
- 1 tablespoon white miso
- Two 12-ounce packages shelf-stable or skillet gnocchi
- 1 bunch asparagus, trimmed and cut into bite-size pieces
- ½ cup fresh English peas (or frozen peas, thawed)
- 1 tablespoon lemon juice (plus a sprinkling of lemon zest for serving)
- Salt and freshly ground black pepper, to taste
- Freshly grated Parmesan cheese, for serving

## Instructions

1. Melt the butter in a large skillet over medium-high heat. Mix in the miso. Add the gnocchi and cook, stirring occasionally to coat the gnocchi in the miso butter mixture, about 3 minutes.
2. Add in the asparagus and peas and continue to cook, stirring occasionally, for about 3 minutes more or until the gnocchi appears golden and the vegetables are tender.
3. Remove skillet from heat and stir in the lemon juice.
4. Season to taste with salt and pepper. Divide the gnocchi and veggies among plates and sprinkle each serving with cheese and a bit of lemon zest. Serve immediately. Serves 4 to 6.



## LIFE HACK

### SHOW A PET HOW MUCH YOU CARE

National Pet Day is Saturday, April 11. It's a day to celebrate the close bond between humans and pets, including dogs, cats, reptiles, birds, and fish. While you may regularly give your pet love and affection, this holiday serves as a reminder to show them a little extra appreciation. For example, you might give the family dog a few belly rubs, spend more time playing with your cat and its favorite toys, or surprise your fish with a new aquarium plant. Of course, the best way to show any pet you love them is to provide them with consistent care—from fresh food and water to a clean living space—all year round.

Celebrate a special day.

