

Aloha Aina Fresh Box
"MALA"
Vegan Gnocchi

Step 1: On your stove top, bring a medium pot of water to a raging boil.

Step 2: Add salt to the boiling water. Your water should taste like the ocean!

Step 3: Add the Gnocchi to your boiling water and cook for 5 minutes stirring occasionally.

Step 4: Once your Gnocchi is cooked, remove it from the water and place it in a mixing bowl.

Step 5: Add your desired sauce amount and coat the Gnocchi well.

*Sauce does not need to be heated if mixing hot gnocchi into it.

Cauliflower & or Braised Kuna Short Rib

Step 1: Remove the lid from the container and microwave on high for 1 minute. (2 minutes if your Microwave does not have the high heat feature)

Step 2: Remove from the microwave and set aside.

Suggested Plating

Step 1: On a plate, place the sauced Gnocchi just right of the center.

Step 2: Mix your Green Goddess dressing with the Mala Greek salad and add a line of dressing to the left of the Gnocchi.

Step 3: Place the salad on the line of dressing.

Step 4: Garnish the salad with left over Dill sprigs.

Please keep the following in refrigerator until ready to plate or consume.

~ Mala Greek Salad

~ Green Goddess

~ Mild Soft Cheese

~ Dean & Deluca Hawaiian Coffee Tiramisu

Please visit our website deandeluca-hawaii.com for step by step cooking and plating demonstration by Executive Chef Kevin Carvalho

DEAN & DELUCA

HAWAII