

# **Gnocchi, Sweet Corn & Arugula in Cream Sauce**

Jill Lust

Better Homes and Gardens Magazine - May 2012

**Servings: 4**

**Start to Finish Time: 20 minutes**

**12 ounces frozen or shelf-stable potato gnocchi**

**2 small ears of fresh sweet corn or two cups of frozen whole kernel corn**

**1 cup half-and-half**

**1 package (3 oz) cream cheese, cut up**

**1/2 teaspoon salt**

**1/2 teaspoon garlic pepper**

**1/2 teaspoon dried basil or oregano**

**1/4 teaspoon freshly ground black pepper**

**3 cups torn fresh arugula**

**crushed red pepper (optional)**

In a Dutch oven, cook the gnocchi according to package directions, adding the corn for the last 5 minutes of cooking time. Use tongs to transfer the ears of corn (if using) to a cutting board. Drain the gnocchi and corn kernels (if using), reserving 1/2 cup of the pasta water. Do not rinse.

Meanwhile, for the cream sauce, In a medium saucepan, combine the half-and-half, cream cheese, salt, garlic powder, dried herb and pepper. Cook over medium heat for 10 minutes, stirring frequently. Stir in the reserved pasta water. Return the cooked pasta to the Dutch oven.

Cut the corn from the cob and add to the pasta.

Pour the cream sauce over the pasta. Heat through, if necessary.

Stir in the arugula.

Serve in bowls.

Sprinkle with additional salt, pepper and dried herbs. Add crushed red pepper, if desired.

---

Per Serving (excluding unknown items): 203 Calories; 20g Fat (88.3% calories from fat); 4g Protein; 2g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 438mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat.