

## CLAM CHOWDER GNOCCHI

- 1 lb Blanched Potato Gnocchi
- 10 Either Frozen or Fresh Little Neck Clams
- 2 tbsp Minced Fresh Shallots
- 1/4 cup Dry white wine
- 1 tbsp Butter
- 15 oz Kettle Cuisine New England Clam Chowder
- Sea Salt, Fresh Ground Pepper to taste

1. Begin by cleaning your clams and cooking in a medium-sized pot, once the clam opens, take out of the pot and set aside.
2. Mince the shallots and set aside.
3. In a deep sauté pan, toss in the butter and sauté the potato gnocchi until crispy and turn the heat on low.
4. Add the shallots to the pan and cook for 1-2 minutes, then add the white wine and simmer for 1 more minute.
5. Turn the heat up to medium and begin slowly pouring in the New England clam chowder and stir until all ingredients have been incorporated.
6. Garnish with salt, pepper, and 5 clams in each bowl. Optional add some fried shallots for an extra crunch.

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Starters</a>
<b>Category</b>	<a href="#">Bowls</a> , <a href="#">Pasta</a> , <a href="#">Seafood</a> , <a href="#">Soups</a>
<b>Cuisine</b>	<a href="#">Seasonal Summer</a>