



## ***Recipes for the Feast of St. Catherine of Siena – April 29***

### **Creamy Tuscan Sausage Gnocchi**

*from [www.saltandlavender.com](http://www.saltandlavender.com)*

#### INGREDIENTS

- 8.8 ounces Italian sausages crumbled
- 3 cloves garlic minced
- 1/2 cup chicken broth
- 1 cup heavy/whipping cream
- 1 teaspoon lemon juice
- 1/4 cup sun-dried tomatoes
- 1 pound potato gnocchi
- 1.5 cups (packed) fresh baby spinach
- 1/2 cup freshly grated parmesan cheese
- Fresh basil (optional) to taste
- Salt & pepper to taste

#### INSTRUCTIONS

1. Take the sausage meat out of the casings and crumble it into a deep skillet. Saute the sausage over medium-high heat, breaking it up as you go along, until browned (about 5-7 minutes)
2. Stir in the garlic and cook for about 30 seconds.
3. Add the chicken broth, cream, lemon juice, sun-dried tomatoes and gnocchi to the pan. Give it a good stir.
4. Reduce the heat to medium and cover the pan. Cook for 5 minutes.
5. Give the gnocchi a stir and then add the spinach. Cover the pan again for 1-2 minutes until the spinach has wilted.
6. Stir in the basil and parmesan (if using). Ensure the gnocchi is cooked through and the sauce is thickened to your liking. Season with salt and pepper to taste and serve immediately.

## Baked Italian Zucchini, Tomatoes and Onions

*from [www.theblondcook.com](http://www.theblondcook.com)*

### INGREDIENTS

- 3 medium zucchini (about 2 pounds) quartered, then sliced into pieces about 3/4-inch long
- 1 pint cherry or grape tomatoes, halved
- 1 cup chopped yellow onion
- 1 teaspoon salt (more or less, to taste)
- 1 teaspoon pepper (more or less, to taste)
- 1/4 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 3/4 cup Italian blend shredded cheese
- 2 tablespoons grated Parmesan cheese

### INSTRUCTIONS

1. Preheat your oven to 350 degrees F. Spray a baking dish with cooking spray.
2. Place all ingredients in a large bowl (except Parmesan cheese) and gently stir to combine.
3. Transfer to baking dish and bake (uncovered) for 30-35 minutes or until desired tenderness of zucchini is met.
4. Sprinkle with Parmesan cheese when done.

### Add a loaf of bread and butter

From your bread machine or favorite grocery store

### Add your favorite green salad

From your home or favorite grocery store

## Super Easy Tiramisu

from [www.lifestyleofafoodie.com](http://www.lifestyleofafoodie.com)

### INGREDIENTS

- 1 1/2 cup heavy cream
- 8 ounce mascarpone cheese at room temperature!
- 1/3 cup granulated sugar
- 2 tsp vanilla extract
- 1 1/2 cup strong espresso at room temperature
- 1 package lady fingers
- Cocoa powder for dusting

### INSTRUCTIONS

1. First start by adding the cream, sugar and vanilla to the stand mixer bowl. Whip until stiff peaks form.
2. Add in the room temperature mascarpone cheese and mix it in with the cream. Don't over-mix, we want to mix it just until it is well incorporated. Set aside.
3. Pour the cooled down espresso in a shallow bowl. Dip in the lady fingers quickly and place them in a single layer at the bottom of the 8×8 baking pan.
4. Smooth out half the mascarpone mixture over the top then repeat the process of dipping the lady fingers in the espresso and placing them over the mascarpone mixture in a single layer.
5. Top the lady fingers with the mascarpone mixture one more time, smooth it out over the top and dust the cocoa powder over the top of the tiramisu generously.
6. Place the tiramisu in the fridge for 3 hours or overnight.



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