

## *Shrimp and Blistered Shishito Succotash Gnocchi over Sweet Cornbread Cream*

RECIPE BY JODIE FERGUSON

Yields: 4 servings

- 1 – 17 oz package of **potato gnocchi**
- 1 ½ cups **shishito peppers**
- **salt** and **pepper**
- 2 Tbsp **olive oil**
- 1 lb **shrimp**, peeled and deveined, patted dry
- 4 slices of **bacon** (omit for vegetarian)
- 1 Tbsp chopped **shallot** or **garlic**
- 2 Tbsp **brown sugar**
- 2 cups **cream**
- 1 cup **sweet corn bread**, crumbled
- ¼ cup shredded **Parmesan cheese**, plus more for garnish
- 1 tsp minced **garlic**
- ½ cup diced yellow **onion**
- 1 cup **green peas** or lima beans
- 2 cups corn **kernels**, fresh or frozen
- 2 cups cherry or grape **tomatoes**, halved
- ¼ cup **water**
- 2 Tbsp **butter**
- Juice of half a **lemon**
- Fresh **parsley** and/or **basil** to taste



**| Preparation |** In a large pot, bring salted water to a boil. Add gnocchi and cook according to package directions or when dumplings are floating for 30 seconds. Reserve ¼ cup of gnocchi water for later.

Heat a large cast iron skillet over high heat and place shishito peppers in dry pan in a single layer. Move them around carefully with tongs or wooden spoon and let blister and soften. Set aside and sprinkle with salt and pepper.

Turn down heat of cast iron skillet to medium and let cool slightly. Add oil and sear shrimp for 2 to 3 minutes per side, being careful not to overcrowd the pan. Do in batches if necessary. Set aside.

Place bacon slices in the same skillet and render fat until bacon is crispy, about 6 to 8 minutes. Remove from skillet and drain on paper towel. Reserve bacon drippings.

Meanwhile, make the cornbread cream. Placing the shallot, brown sugar and cream in saucepan and bring to low simmer. Add cornbread crumbles and let simmer for 5 minutes or until shallots are tender. Remove from heat and pour mixture into blender. Add Parmesan and blend until smooth, about 30 to 45 seconds. Adjust seasoning to taste. Set aside.

Add garlic and onions into skillet with the bacon drippings and sauté until fragrant and translucent, about 3 to 5 minutes. Add peas or beans, corn and tomatoes with reserved gnocchi water and simmer for 5 minutes or until vegetables are just tender. Remove from heat and add shishito peppers, shrimp, cooked gnocchi, butter, lemon and herbs and toss gently.

To serve, spoon cornbread cream at the bottom of bowl. Set shrimp succotash and gnocchi mixture on top. Crumble bacon over the top of that, along with remaining Parmesan.