

REINVENT

OBJECTIVE / Combine the finest flavors of Idaho and Italy

INVENTOR / Executive Chef Rod Jessick, The Coeur d'Alene Resort, Idaho

REINVENTION / Idaho® Potato Gnocchi Coeur d'Alene

- 4 Idaho Russet Baking Potatoes
- 1-1½ lbs Fresh Baby Spinach
- 12 Quarter Artichokes
- Parmigiano-Reggiano Cheese
- 2-4 C Heavy Cream
- 3 Thin Prosciutto Slices, baked until crisp



Where else but Idaho would a potato multi-task as both the filling and the bowl? This flavorful dish uses the meat of the potato to create a delightful gnocchi generously topped with a rich parmesan cream sauce and served with shallots, pine nuts and artichoke hearts. For this and other reinvented Idaho Potato recipes, visit us on the Web.

idahopotato.com/fspro



Ingredients. Ideas. Invention.