



## Creamy Gnocchi

with Spinach, Peas & Crispy Parmesan Panko



ca. 20min



2 Servings

Gnocchi are like little fluffy potato clouds that are simply delicious. We've found a way to take gnocchi to next level goodness (and with a double dose of veggies!) by tossing them in a creamy sauce with fresh baby spinach and sweet green peas. The dish is finished with toasty Parmesan studded-breadcrumbs for an out of this world savory crunch.



## What we send

- ¾ oz piece Parmesan <sup>1</sup>
- 1 oz panko (use ¼ cup) <sup>2</sup>
- garlic (use 1 large clove)
- 2 oz shredded fontina <sup>1</sup>
- 1 pkg gnocchi <sup>2</sup>
- 5 oz peas
- 5 oz baby spinach
- 1 pkt cream cheese <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- microplane or grater
- medium skillet

## Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 710kcal, Fat 25g, Carbs 104g, Protein 21g



### 1. Toast panko

Bring a medium pot of **salted water** to a boil. Finely grate **Parmesan**. In a small bowl, combine **¼ cup of the panko** and **2 tablespoons of the Parmesan**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **panko-Parmesan mixture**; cook, stirring frequently, until golden, about 3 minutes. Transfer to same bowl; season to taste with **salt**. Reserve skillet for step 4.



### 2. Prep ingredients

Finely chop **1 teaspoon garlic**. Finely chop **all of the fontina**.



### 3. Cook gnocchi & vegetables

Add **gnocchi** and **peas** to boiling water. Cook, stirring gently, until tender, about 2 minutes. Reserve **½ cup cooking water**. Add **spinach** to pot, then drain immediately.



### 4. Start sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped garlic** and cook, stirring, until fragrant, about 1 minute. Add **cream cheese** and **reserved cooking water**. Bring to a boil over medium-high heat. Continue cooking, whisking constantly, until sauce is nearly smooth, about 2 minutes.



### 5. Add cheeses

Reduce heat to medium. Add **fontina** and **remaining Parmesan** to skillet, stirring constantly, until mostly melted, about 1 minute.



### 6. Finish & serve

Stir **gnocchi, peas, and spinach** into skillet with **sauce** until just combined and coated in sauce. Remove skillet from heat and season to taste with **salt** and **pepper**. Garnish **gnocchi** with **crispy Parmesan panko**. Enjoy!