



Spanakopita Gnocchi

with Crumbled Feta



ca. 20min



2 Servings

We channel all of the rich flavors of crisp Greek spanakopita into a creamy potato gnocchi dish. Baby spinach, garlic, scallions, fresh dill, and cream cheese make up a silky sauce that coats pillowy gnocchi. We cut the richness with briny feta and lemon zest for a fresh take. And the best part? It's ready in under 20 minutes!

What we send

- garlic
- 1 lemon
- 2 scallions
- ¼ oz fresh dill
- 17.6 oz gnocchi ¹
- 5 oz baby spinach
- 2 (1 oz) cream cheese ²
- 2 oz feta ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium saucepan
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 560kcal, Fat 16g, Carbs 86g, Protein 19g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Finely chop **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest**, then cut lemon into wedges. Trim **scallions**, then thinly slice about ¼ cup. Finely chop **dill fronds and tender stems**.



4. Wilt spinach

Add **spinach** to skillet with **aromatics**. Season with **salt** and **pepper**. Cover and cook until spinach is just wilted, 1-2 minutes.



2. Cook gnocchi

Add **gnocchi** to boiling water. Cook, stirring occasionally, until al dente and most of the gnocchi float to the top, 3-4 minutes. Reserve **¼ cup cooking water**, then drain.



5. Build sauce

Add **all of the cream cheese, lemon zest, ¾ cup water**, and **all but 1 tablespoon of the dill** to skillet with **spinach**. Cook, stirring, until sauce is smooth and starting to bubble, 1-2 minutes. Crumble **half of the feta** into skillet, then stir to combine.



3. Sauté aromatics

Meanwhile, heat a **drizzle of oil** in a medium skillet over medium. Add **garlic** and **scallions** and cook, stirring, until fragrant, about 1 minute.



6. Finish & serve

Add **gnocchi** and **reserved cooking water** to skillet with **sauce**. Cook, stirring, until gnocchi is warm and sauce is the thickness of heavy cream, about 4 minutes (sauce may seem thin, but it will thicken as it cools). Season to taste with **salt** and **pepper**. Serve **gnocchi** with **remaining dill** and **feta** on top with **lemon wedges** on the side for squeezing over. Enjoy!