



20 MINUTE MEAL

## Gnocchi with Creamed Spinach, Peas & Crispy 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>7</sup>
- 1 oz panko (use ¼ cup) <sup>1</sup>
- garlic (use 1 large clove)
- 2 (¾ oz) pieces fontina cheese <sup>7</sup>
- 1 pkg gnocchi <sup>1,17</sup>
- 5 oz peas
- 1 oz cream cheese <sup>7</sup>
- 5 oz baby spinach

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- box grater or microplane
- medium skillet
- colander

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 700kcal, Fat 46g, Carbs 61g,  
Protein 15g



### 1. Toast panko

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



### 2. Prep ingredients

Peel and 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. Build sauce

Heat **1 tablespoon oil** in reserved skillet over medium. Add **garlic** and cook, stirring, until fragrant, about 1 minute. Add **cream cheese** and **reserved ½ cup cooking water**. Bring to a boil over medium-high heat, then 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, then remove skillet from heat. Season to taste with **salt** and **pepper**. Garnish **gnocchi** with **crispy panko**. Enjoy!