



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 ⁷
- 1 oz panko (use ¼ cup) ¹
- garlic (use 1 large clove)
- 2 (¾ oz) pieces fontina cheese ⁷
- 1 pkg gnocchi ^{1,17}
- 5 oz peas
- 5 oz baby spinach
- 1 pkt cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- 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 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

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. 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 panko**. Enjoy!