



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. Cook, relax, and enjoy!

What we send

- 17.6 oz gnocchi ^{1,17}
- 1 oz cream cheese ⁷
- ¾ oz Parmesan ⁷
- ¾ oz fontina ⁷
- 5 oz baby spinach
- 1 oz panko ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- medium skillet

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 often until golden, about 3 minutes. Transfer to a small bowl, and season with **salt**. Reserve skillet for step 4.



2. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Finely chop **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 well.



4. Build sauce

In reserved skillet, heat **1 tablespoon oil** over medium. Add **garlic** and cook, stirring, until fragrant, about 1 minute. Add **cream cheese** and **reserved 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

Transfer **gnocchi**, **peas**, and **spinach** to skillet. Stir until just combined and coated in sauce, then remove skillet from heat. Season to taste with **salt** and **pepper**. Garnish with **crispy panko**. Enjoy!