



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 ⁷
- 1 oz panko (use ¼ cup) ^{1,6}
- 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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), 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, Proteins 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!