



Gnocchi with Creamed Spinach,

Peas & Crispy Panko



ca. 20min



4 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

- garlic
- baby spinach
- peas

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 670.0kcal, Fat 43.0g, Proteins 15.0g, Carbs 60.0g



1. Toast panko

Bring a large pot of **salted water** to a boil. Finely grate **Parmesan**. In a medium bowl, combine **panko** and **¼ cup of the Parmesan**. Heat **2 tablespoons oil** in a large skillet over medium-high. Add **panko-Parmesan mixture**, and cook stirring often until golden, about 4 minutes. Transfer to a small bowl, and season with **salt**. Reserve skillet for step 4.



2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Finely chop **fontina**.



3. Cook gnocchi & vegetables

Add **gnocchi** and **peas** to boiling water. Cook, stirring gently, until tender, about 2 minutes. Reserve **¾ cup cooking water**. Add **spinach** to pot, then drain well.



4. Build sauce

In reserved skillet, heat **1½ tablespoons 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 2 minutes.



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!