

Cheesy Baked Broccoli Gnocchi:

Ingredients:

- 3 cups Broccoli florets
- 1/2 tsp Garlic powder
- 1/4 tsp Onion powder
- 1 cup Chicken or vegetable broth
- 1 lb Gnocchi
- 1/4 tsp Red pepper flakes
- Salt and pepper
- 4 oz Cream cheese
- 2 cups Mozzarella cheese

Instructions:

1. Preheat your oven to 375°F (190°C).
2. In a large pot of salted boiling water, cook the gnocchi according to the package instructions until they float to the surface. Drain and set aside.
3. In the same pot, blanch the broccoli florets for about 2-3 minutes until they are slightly tender. Drain and set aside.
4. In a large oven-safe skillet or casserole dish, combine the cooked gnocchi and blanched broccoli.
5. In a small saucepan, heat the chicken or vegetable broth over low heat. Stir in the garlic powder, onion powder, red pepper flakes, and salt and pepper to taste.
6. Add the cream cheese to the saucepan and whisk until it's fully melted and the mixture is smooth.
7. Pour the cream cheese and broth mixture over the gnocchi and broccoli in the skillet or casserole dish. Gently toss to coat.
8. Sprinkle the mozzarella cheese evenly over the top.
9. Place the skillet or casserole dish in the preheated oven and bake for about 20-25 minutes, or until the cheese is melted and bubbly and the dish is heated through.
10. Optionally, broil for an additional 2-3 minutes to brown the cheese on top.
11. Remove from the oven, let it cool slightly, and serve your Cheesy Baked Broccoli Gnocchi. Enjoy!

This dish is creamy, cheesy, and packed with flavor from the broccoli and gnocchi. It's sure to be a delicious and comforting meal.

