

Skillet Baked Creamy Pesto Spinach and Artichoke Gnocchi

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Skillet Baked Creamy Pesto Spinach and Artichoke Gnocchi - Half Baked Harvest

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 medium sweet onion, chopped
- 2 cloves garlic, minced or grated
- 1 teaspoon dried oregano
- 1 teaspoon fennel seed
- 1/4-1/2 teaspoon crushed red pepper flakes
- kosher salt and black pepper
- 1 pound uncooked potato gnocchi
- 3 cups fresh baby spinach or roughly torn kale
- 1/3 cup dry white wine, such as Pinot Grigio or Sauvignon Blanc
- 3/4 cup canned full fat coconut milk, heavy cream, or whole milk
- 1/3 cup basil pesto homemade or store-bought
- 1 jar (12 ounce) marinated, quartered artichokes, drained
- 1/2 cup shredded provolone or fontina cheese
- zest and juice of 1 lemon
- fresh basil, for serving

Process

Preheat the oven to 400 degrees F.

Heat olive oil in a large oven-safe skillet set over medium-high heat. When the oil is shimmering, add the onion, cooking until fragrant, about 5 minutes. Add the garlic, oregano, fennel seed, and crushed red pepper flakes, cooking until lightly golden, 2-3 minutes. Stir in the gnocchi, spinach or kale, wine, and 1 cup water. Season with salt and pepper. Bring to a boil, cook 3-5 minutes, until the gnocchi is soft. Add the cream, pesto, and artichokes, cooking another 5 minutes. Remove from the heat. Top with cheese.

Transfer to the oven and cook, uncovered for 10 minutes, until the cheese is melted and the sauce is bubbling. Serve topped with lemon zest and juice, and basil, if desired.

RECIPE NOTES

If you don't cook with wine: you can use and equal amount of water.

NOTE: Using Coconut Milk: does not add any coconut flavor.

Nutrition

Servings: 6

Calories:

Fat:

Carbs:

Protein: