

Tuscan Butter Gnocchi

#cooking/recipe

#2019/November

Best Tuscan Butter Gnocchi Recipe - How to Make Tuscan Butter Gnocchi

Ingredients

4 tbsp. butter
3 cloves garlic, minced
2 c. halved cherry tomatoes
1 tsp. dried oregano
Kosher salt
Freshly ground black pepper
Pinch red pepper flakes
4 c. baby spinach
1 c. low-sodium chicken broth
1 c. heavy cream
1/2 c. freshly grated Parmesan
1/4 c. freshly chopped herbs (such as basil and parsley), plus more for garnish
2 (17.5-oz.) packages gnocchi
1 c. shredded mozzarella
Lemon wedges, for serving

Process

Preheat oven to 350°. In a large skillet over medium heat, melt butter. Add garlic and cook until fragrant, 1 minute. Add cherry tomatoes and season with oregano, salt, pepper, and a pinch of red pepper flakes. Cook until tomatoes are beginning to burst then add spinach and cook until beginning to wilt.

Stir in broth, heavy cream, Parmesan, and herbs and bring to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes.

Add gnocchi and toss to coat. Pour gnocchi into a 9"-x-13" baking pan and top with mozzarella. Bake until gnocchi is cooked through and cheese is melty, 30 minutes.

Garnish with more herbs and squeeze lemon on top before serving.

Nutrition

Servings: 8

Calories:

Fat:

Carbs:

Protein: