

3/6/08 Very Good!

4/24/09 made changes (see below) Just as good.

Baked Gnocchi

6 servings

For this dish, be sure to use the vacuum-packed type of gnocchi, not those that come hard and dry in a box, as they are full of preservatives. You can also buy fresh gnocchi at many specialty food shops, or even make your own (see page 109), though that's not really necessary for this dish. It's a little spin on the basic gnocchi dish that's also a really colorful meal-in-one, packed with spinach and cheese.

- 2 (17-ounce) packages potato gnocchi
- ~~2~~ 3 cups heavy cream
- 1 cup reduced-sodium chicken broth (can 14.5 oz) } plus skim milk to total 4 cups
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon freshly grated nutmeg
- 12 ounces baby spinach
- 3 ounces fresh goat cheese
- 1/2 cup freshly grated Parmesan cheese

Preheat the oven to 400°F.

Place the gnocchi in a lightly greased 9 x 13 x 2-inch baking dish. Set aside.

In a medium saucepan, whisk together the cream, chicken broth, and flour over medium heat. Continue whisking until the sauce is simmering and thickened, about 5 minutes. Add the salt, pepper, and nutmeg and stir to combine. Add the spinach and toss to coat in the cream. Pour the cream and spinach mixture evenly over the gnocchi and gently spread the spinach out to cover.

Crumble the goat cheese over the spinach. Sprinkle with the Parmesan cheese. Bake until the top is golden in places, about 30 minutes.