



gnocchi with white beans & spinach

Mama Mia! Lisa has gone and done it by creating a gnocchi that's both easy to make and delicious to eat in this awesome Italian recipe for Gnocchi with White Beans & Spinach. These potato gnocchi, light and tender, are served with a white bean and spinach sauce that includes white wine, tomatoes, oregano and garlic.

SERVES: 4-6



julie albert & lisa gnat

ingredients

Potato Gnocchi

- 2 lbs (about 3 large) russet potatoes, washed and dried
- ½ cup freshly grated Parmesan cheese
- 2 egg yolks
- ½ tsp kosher salt
- 1 ¼ cups flour, divided

White Bean & Spinach Sauce

- 1 tbsp olive oil
- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- ½ tsp dried Italian seasoning
- ½ tsp dried oregano
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper
- ¼ tsp crushed red pepper flakes
- ½ cup dry white wine
- 1 cup canned cannellini beans, rinsed and drained
- 1 (14oz) can diced tomatoes
- 4 cups packed fresh baby spinach
- Freshly grated Parmesan cheese, for serving

directions

1. For the gnocchi, preheat oven to 425°F. Poke holes in the potatoes to allow steam to escape while they bake. Bake potatoes until tender, about 1 hour. Remove potatoes from oven, let cool for 10 minutes, then cut each potato in half. Scoop out the flesh and press through a potato ricer into a large bowl. Add Parmesan, egg yolks and salt, mixing well to combine. Incorporate 1 cup of flour and mix until dough is formed. Turn out onto lightly floured surface and knead in remaining ¼ cup flour until soft dough is formed. Cut the dough into 4 pieces. Roll each piece on a lightly floured surface into long strips. Cut the strips into ½-inch gnocchi and place on a parchment-lined baking sheet. Once sauce is prepared, cook gnocchi.
2. For the sauce, in a large skillet, heat olive oil over medium-high heat. Add onion and cook until tender, 3-4 minutes. Stir in garlic, Italian seasoning, oregano, salt, pepper and crushed red pepper flakes, cooking for 1 minute. Turn heat to high and add white wine, cooking for 2 minutes until evaporated. Stir in cannellini beans and tomatoes, simmering over low heat for 10 minutes. Stir in spinach and remove from heat.
3. To cook the gnocchi, bring a large pot of salted water to a boil. Add gnocchi and when they float to the surface, cook 1 minute longer. Remove gnocchi with a slotted spoon and add to white bean and spinach sauce. Sprinkle with Parmesan cheese and serve immediately.

