

Baked gnocchi with gorgonzola and spinach

- 500 g gnocchi
- 200 g Gorgonzola cheese
- 120 g baby spinach
- ½ onion
- 1 clove garlic
- 1 tbsp lemon juice
- 500 g canned crushed tomatoes
- 80 g grated Parmesan cheese
- vegetable oil (for frying)
- salt
- pepper
- sugar



Step 1/4

Peel and finely dice onion and garlic. Wash and chop spinach. Bring a pot of salted water to a boil, add gnocchi, and cook according to package instructions. Remove from the pot with a slotted spoon and set aside.

Step 2/4

Heat vegetable oil in a small pot over medium-low heat. Add onion and garlic and fry for approx. 2 min., or until translucent. Deglaze with lemon juice and add canned crushed tomatoes. Let the tomato sauce simmer for approx. 10 min. Season with salt, pepper, and sugar to taste.

Step 3/4

Preheat oven to 200°C/390°F. Heat vegetable oil in a frying pan over medium heat and fry boiled gnocchi until golden brown on all sides.

Step 4/4

Add fried gnocchi, spinach, and tomato sauce to a baking dish and stir to combine. Crumble Gorgonzola cheese into smaller pieces over the top and finish with grated Parmesan cheese. Bake at 200°C/390°F for approx. 10 min., or until the cheeses are melted and golden brown. Enjoy!