



Chef: Mark Jensen

Recipe: Vegetarian Potato Gnocchi

Ingredients:

250g fresh gnocchi
40g butter
1 garlic clove, crushed
1/2 bunch spinach, roughly chopped
60g cream cheese, softened
1/2 lemon, juiced
1 small tomato, diced
1/4 cup basil leaves

Method:

1. Cook gnocchi in a large saucepan of boiling salted water following packet directions.
2. Melt butter in a deep frying pan over medium-high heat. Add garlic and spinach, cook 1-2 minutes or until spinach begins to wilt. Stir in the cream cheese, swirl over low heat until cream cheese melts. Add lemon juice, season with salt and pepper, stir to combine.
3. Drain the gnocchi and stir into the spinach sauce, season with salt and pepper. Toss to combine. Spoon into a serving bowl. Combine the tomato and basil and spoon over the gnocchi. Serve.