



Baked Spinach & Ricotta Gnocchi

What to collect

Ingredients	Equipment
For the Sauce:	chopping board
1 onion, finely chopped	knife
2 cloves garlic, finely chopped	medium saucepan, large saucepan
½ cup parsley, finely chopped	strainer
750ml tomato passata	wooden spoon
salt/pepper to taste	grater
	ovenproof dish
For the Gnocchi:	
300g spinach, shredded	
80g parmesan, grated	
80g mozzarella	
large handfuls of parsley & basil	
small amount mint leaves, finely chopped	
500g ricotta	
½ cup plain flour	
salt/pepper	
olive oil to grease baking dish	

What to do

1. Preheat oven to 200C.
2. For the sauce: Heat olive oil in the saucepan, then add onion, garlic & parsley.
3. Cook on medium heat until the onions are soft and translucent.
4. Add the passata, season to taste and cook on low for about 20 minutes.
5. For the gnocchi: Place shredded spinach in a frying pan with a little oil and cook for a few minutes till wilted. Set aside.
6. Mix together all the gnocchi ingredients, except the mozzarella, in a large bowl.
7. Form balls of dough about 3cm round.

- 8. Grease the ovenproof dish with oil and arrange the gnocchi in the dish.**
- 9. Drizzle over the cooked tomato sauce over the top of the gnocchi, scatter over the grated mozzarella and bake in the oven for 15-20 minutes.**