



# Baking with Gary (and Lilly)

## SPINACH & SUNDRIED TOMATO GNOCCHI

Prep: 20 minutes

Serves: 4

### Ingredients:

500g pack fresh gnocchi

160g bag baby spinach

200g tub light soft cheese

50g sun-dried tomatoes

25g parmesan cheese, grated

25g walnuts, roughly chopped (optional)

### Method:

1. Bring a large pan of salted water to the boil. Add the gnocchi. Cook for 2-3 minutes, stirring occasionally. Drain.
2. Meanwhile, heat a large frying pan over a medium heat and add the spinach. Cook for 2-3 minutes, stirring occasionally, until wilted.
3. Add the soft cheese to the pan. Cook for 2-3 minutes until heated through.
4. Add the sun-dried tomatoes and cook for another minute, then stir in the parmesan cheese.
5. Toss the gnocchi with the spinach mixture. Sprinkle over the walnuts, if using.

