



## Spinach Gnocchi

### **Ingredients**

10 oz. bag Gold Coast Spinach

1/3 cup flour

1 egg, lightly beaten

1/4 tsp. sea salt

Dash of pepper

1/4 cup freshly grated Parmigiano-Reggiano cheese, plus extra when serving.

1/2 cup bread crumbs

### **Directions**

1. Steam Gold Coast Spinach until wilted. Let cool.
2. Place steamed Gold Coast Spinach in cheese cloth and wring out as much liquid as possible.
3. Place all ingredients in a bowl and mix thoroughly.
4. Bring a pot of salted water to boil. While waiting on water, flour hands and shape mixture into ovals and place on a cookie sheet.
5. Using a slotted spoon, place a few gnocchi into boiling water and cook for 2 minutes. Remove from water and place on serving dish.
6. Sprinkle cooked gnocchi with olive oil and grated Parmigiano-Reggiano cheese.
7. Enjoy!

\*\*\* can also be serve with marinara or alfredo sauce\*\*\*

**Gold Coast Packing, Inc.**

**(805)928-2593**

[www.goldcoastpack.com](http://www.goldcoastpack.com)