

A Sutherland Belle

Creamy Gnocchi with Spinach & California Sun-Dry Tomatoes

INGREDIENTS

- 16-ounces potato gnocchi
- 3 tablespoons butter
- 2 tablespoons oil from 1 (8-oz jar) [California Sun-Dry Julianne Cut Tomatoes with Herbs](#)
- 1/4 cup [California Sun-Dry Julianne Cut Tomatoes with Herbs](#), roughly chopped
- 3 cloves garlic, thinly sliced
- 1 small yellow onion
- 1 cup heavy whipping cream (double cream)
- 1 teaspoon paprika
- 1 teaspoon Italian seasoning
- 1/2 teaspoon dry mustard
- salt and black pepper to taste
- 4 ounces cream cheese
- 1 1/4 cup grated Parmesan cheese, divided
- 2 loose cups baby spinach leaves
- Garnishes: red pepper flakes, shaved parmesan, and fresh basil

INSTRUCTIONS

1. Heat oven to 375F.
2. Cook the gnocchi according to package instructions. Drain and set aside.
3. In a 10" skillet, melt the butter over medium heat. Add the oil from the jar of sun-dried tomatoes.
4. Add onions and sauté for 2 minutes or until translucent. Add garlic and sundried tomatoes; sauté for 30 seconds or until fragrant.
5. Pour in the whipping cream and bring to a simmer. Add cream cheese and mix well.
6. Add smoked paprika, Italian seasoning, dry mustard, and one cup Parmesan cheese, stirring until the sauce is smooth. Taste and add salt and pepper if needed.
7. Stir in spinach and cook until just wilted. Add cooked gnocchi and toss until they are well coated. Top with remaining Parmesan cheese. Bake in oven for 15 minutes (optional).
8. Garnish with red pepper flakes, Parmesan cheese, and fresh basil. Serve immediately. Enjoy!