

Creamy Broccoli Gnocchi Bake



Serves 4 Prep 5 mins

Cooking 25 mins

Easy

Ingredients

300g tenderstem broccoli
500g fresh gnocchi
180g medium-fat soft cheese
150ml hot vegetable stock, made with 1 stock cube
small pinch ground nutmeg
grated zest of 1/2 lemon
2 tbsp grated parmesan
a little olive oil
360g young leaf spinach

1. Preheat the oven to 200C/ 180C Fan/ Gas 6. Cook the broccoli for 3 mins and the gnocchi for 2 mins in a large pan of boiling water. Drain and put into a 1.5-litre baking dish.
2. In a bowl, combine the soft cheese, and all of the stock, nutmeg and lemon zest. Pour the sauce over the broccoli and gnocchi and toss to combine, then scatter over the grated hard cheese. Bake for 20 mins, until golden and bubbling.
3. Meanwhile, mist a large frying pan with cooking spray and set over a medium-high heat. Add the spinach, a handful at a time, and cook for 4-5 mins until wilted. Season to taste, then stir in the remaining garlic and cook for a final 1 minute.
4. Serve the gnocchi bake with the spinach on the side.