

Tomato, Spinach & Mascarpone Gnocchi



Serves 4

Prep 5 mins

Cooking 20 mins

Easy

Ingredients

500g pack of gnocchi
350g tub tomato pasta sauce
100g spinach, chopped
125g mascarpone
50g parmesan, grated

1. Heat the grill to medium. Cook the gnocchi in a pan of boiling water following packet instructions, then drain. Meanwhile, heat the tomato sauce in a pan and add the spinach, stirring until wilted.
2. Add the gnocchi to the sauce, season and tip into a heatproof dish. Spoon the blobs of mascarpone over. Scatter with the grated cheese and grill until bubbling and golden.