



Baked Gnocchi Mac and Cheese

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

I whipped up this baked gnocchi tonight on a whim and its so deliciously creamy and buttery I think the only way mac and cheese could be better is to add potatoes This recipe covers all the comfort food bases for me

Ingredients

- - 1 (16 ounce) package potato gnocchi - 3 tablespoons butter
- divided - 1 ½ tablespoons all-purpose flour - 1 ¼ cups milk - 2 tablespoons heavy cream - ¼ teaspoon salt - ½ teaspoon ground black pepper
- or to taste - ¾ cup shredded Cheddar cheese
- divided - ½ cup shredded mozzarella cheese - ½ cup panko bread crumbs - ¼ cup grated Parmesan cheese

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
2. 2 to 4 minutes. Drain and set aside. Preheat the oven to 350 degrees F (175 degrees C). Grease a 1 1/2- to 2-quart casserole dish. Melt 2 tablespoons butter in a medium saucepan over medium heat. Stir in flour until incorporated and foamy
3. 1 to 2 minutes. Add milk
4. cream
5. salt
6. and pepper; stir constantly until thickened and gently bubbling
7. 5 to 10 minutes. Stir in 1/2 cup of Cheddar cheese and mozzarella. Drop gnocchi into the prepared casserole dish and cover with cheese mixture. Mix together bread crumbs and 1 tablespoon melted butter in a small bowl; sprinkle over the casserole. Top with remaining Cheddar and Parmesan cheese. Bake in the preheated oven until the top is browned and cheese is bubbling
8. about 20 minutes. Cook's Note: You can use crumbled crackers in place of bread crumbs
9. if desired.