

Skillet Gnocchi with Chard and White Beans

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

In this oneskillet gnocchi we toss dark leafy greens diced tomatoes and white beans with gnocchi and top it all with gooey mozzarella

Ingredients

- - 1 tablespoon extra-virgin olive oil - 1 (16 ounce) package shelf-stable gnocchi (see Tip) - 1 teaspoon extra-virgin olive oil - 1 medium yellow onion
- thinly sliced - 4 cloves garlic
- minced - ½ cup water - 6 cups chopped chard leaves or spinach - 1 (15 ounce) can diced tomatoes with Italian seasonings - 1 (15 ounce) can white beans
- rinsed - ¼ teaspoon freshly ground pepper - ½ cup shredded part-skim mozzarella cheese - ¼ cup finely shredded Parmesan cheese

Instructions

1. Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Add gnocchi and cook
2. often stirring
3. until plumped and starting to brown
4. 5 to 7 minutes. Transfer to a bowl. Add remaining 1 teaspoon oil and onion to the pan and cook
5. stirring
6. over medium heat
7. for 2 minutes. Stir in garlic and water. Cover and cook until onion is soft
8. 4 to 6 minutes. Add chard (or spinach) and cook
9. stirring
10. until starting to wilt
11. 1 to 2 minutes. Stir in tomatoes
12. beans
13. and pepper; bring to a simmer. Stir in gnocchi and sprinkle with mozzarella and Parmesan cheese. Cover and cook until cheeses are melted and sauce is bubbling
14. about 3 minutes. Tips Tip: Look for shelf-stable gnocchi near other pasta in the Italian cuisine section of most supermarkets.