

X 12 please

Growing Harvesting Preparing Sharing

Baked ricotta & spinach gnocchi

Season: All

Serves: 30 tastes in the classroom

or 6 at home

Fresh from the garden: basil, garlic, mint, onion, parsley, spinach

Recipe Source: Adapted from a recipe by Teresa Oates: mangiamangia.com.au

This is a simple recipe that children can have a lot of fun with, especially when rolling out the gnocchi. They can also decide on which herbs to add based on their own taste preferences. Hopefully your pantry will already be stocked with lots of school-made passata! Serve with a salad and some crusty bread to mop up the tomato sauce.

Equipment:

metric measuring cups and scales clean tea towel chopping board cook's knife medium saucepan strainer large heavy-based saucepan wooden spoon grater large bowl mixing spoon small spoon ovenproof dish

Ingredients:

For the sauce:

1 tbsp olive oil 1 onion, finely chopped 2 cloves garlic, finely chopped ½ cup parsley, finely chopped 750 ml tomato passata salt and pepper to taste

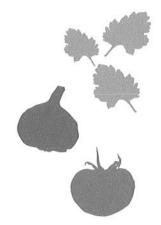
For the gnocchi:

300 g spinach, chopped 80 g pecorino cheese, grated 80 g mozzarella, grated large handfuls of parsley, mint and/or basil, finely chopped (½ cup when chopped) 500 g fresh ricotta ½ cup plain flour salt and pepper

olive oil to grease baking dish

also sage

houss.



What to do:

- 1. Preheat the oven to 200°C
- 2. Fill the medium saucepan with water and put it on to boil. Blanch the spinach for about 30 seconds in the boiling water, then drain quickly using the strainer and rinse in cool water to stop the cooking process.

Growing Harvesting Preparing Sharing

p2

For the sauce:

- 1. Heat the olive oil in the saucepan, then add the onion, garlic and parsley. Cook on medium heat for 1–2 minutes or until onion is translucent.
- 2. Add the passata, season to taste, then stir to combine.
- 3. Cook on low heat for about 30 minutes.

For the gnocchi:

- 1. Mix together all of the gnocchi ingredients, except the mozzarella, in the large bowl.
- 2. Form balls of dough about 3 cm round using a small spoon.
- 3. Grease your ovenproof dish with oil and arrange the gnocchi in the dish.

To cook the gnocchi:

1. Drizzle the cooked tomato sauce over the top of your gnocchi, scatter over the grated mozzarella and bake in the oven for 15–20 minutes, until the cheese has baked to a beautiful golden-brown. Serve hot.