



## Creamy Tuscan Gnocchi

Recipe By JOE LASHER, SR.

SERVES: 4

### LOBSTER TAILS:

- 16 oz. gnocchi
- $\frac{3}{4}$  cup red onion, *diced*
- 3 cup baby spinach
- $\frac{1}{4}$  cup fresh basil, *chopped*
- $\frac{1}{2}$  cup cherry tomatoes, *sliced*
- $\frac{1}{2}$  cup parmesan cheese, *grated*
- 1 cup heavy cream
- $\frac{1}{2}$  cup chicken broth
- 1 tsp. garlic powder
- 1 tsp. Italian seasoning
- 1 tbsp. olive oil
- salt and pepper, *to taste*

### DIRECTIONS:

- 1. Add olive oil to sauté pan over medium-high heat. Add diced onion and sauté until onions become translucent, approx. 3 minutes, then add spinach. Allow to cook with onion for 2-3 minutes then remove both and set aside.
- 2. On a separate burner, place a pot of water to begin to boil enough water to cover gnocchi.
- 3. In the sauté pan over medium-high heat, add heavy cream, chicken broth, grated parmesan, garlic powder and Italian seasoning. Use a spatula to stir the sauce for 10-12 minutes until thickened. Turn off heat and cover.
- 4. In boiling water, pour in the gnocchi. Follow package instructions and do not overcook! It usually only takes 2-3 minutes to finish, then strain.
- 5. Over low heat, add spinach, onions, fresh basil, cherry tomatoes, and gnocchi to the sauce. Gently stir for 1 minute, sprinkle with salt and pepper and serve garnished with sliced cherry tomatoes and grated parmesan cheese!

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!

**ingles**

ingles-markets.com