

Sweet Creamy Gnocchi

Sweet... Creamy... Gnocchi-y... Yummy!

- Cook time - 15 minutes
- Servings - 3-4 (but we were really hungry and ate it all in one sitting... oops)

Ingredients

- 1 pound gnocchi
- 1 cup frozen sweet corn
- 1 cup frozen bell pepper mix (you can use fresh if you want!)
- 3/4 cup half and half
- 3 oz cream cheese, cut into little squares
- Salt, pepper, garlic powder, dried herbs (basil, oregano, thyme)
- 2-3 cups torn baby spinach (no stems!)

Protocol

1. Start the water and cook the gnocchi according to the package. Drain and do not rinse.
2. If you had time beforehand, set out your corn and peppers to thaw. If not (like us), steam or microwave them until warm.
3. For the sauce, combine the half and half, cream cheese, and seasonings in a saucepan. Eyeball the seasonings but don't go overboard! You can always add more but you can't take away. Heat over medium-low heat, stirring frequently until slightly thickened (6-7 minutes). Taste and adjust seasonings if necessary.
4. Add the drained gnocchi back in the big pot and add the warm veggies. Pour over the sauce and stir to combine.
5. Stir in the spinach gently to not squish the gnocchi.
6. Serve with some grated parmesan and enjoy!

-D&E