

Cheesy Vegetable Gnocchi

10 minutes preparation
5 minutes to cook
Serves 2



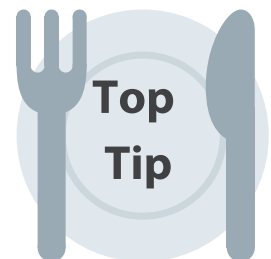
INGREDIENTS

- x1 vegetable stock cube
- 350g gnocchi
- 200g broccoli
- 2 tbsp olive oil
- 100g frozen peas
- 100g baby spinach
- 3 tbsp crème fraîche
- 150g grated mozzarella cheese



METHOD

1. Bring a large pan of the stock mixture and water to the boil. Once boiling, add the broccoli and cook for 3 mins, then add the gnocchi. Cook until the gnocchi begins to float to the surface. This will only take 1 min, then drain.
2. Heat the oil in a large non-stick frying pan. Once hot, tip in the gnocchi, broccoli, frozen peas and spinach. Toss in the hot oil for 1 min, then stir through the crème fraîche and mozzarella. Season to taste.



You can add cooked chicken, ham or bacon