



Gnocchi with Spinach and Cannellini Beans

Description



An easy, one-pot dish that is perfect for a cold winter night! Serve with a mixed greens salad (with your favorite Olive Tap Vinaigrette).

Ingredients:

- 1 T. plus 1 t. your favorite of [The Olive Tap's 100% Extra Virgin Olive Oil](#), divided
- 1 16-ounce package gnocchi
- 1 medium onion, thinly sliced
- 4 cloves garlic, minced

- 1/2 C. water
- 6 C. chopped spinach (about 1 small bunch)
- 1 15-oz. can diced tomatoes with Italian seasonings
- 1 15-oz. can cannellini beans, rinsed
- 1/4 t. freshly ground pepper
- 1/2 C. shredded part-skim mozzarella cheese
- 1/4 C. finely shredded Parmesan cheese

Directions:

1. Heat 1 T. oil in a large nonstick skillet over medium heat. Add gnocchi and cook, stirring often, until plumped and starting to brown, about 5 to 7 minutes.
2. Transfer to a bowl. Add the remaining 1 t. oil and onion to the pan and cook, stirring, over medium heat, for 2 minutes.
3. Stir in garlic and water. Cover and cook until the onion is soft, about 4 to 6 minutes. Add spinach and cook, stirring, until starting to wilt, 1 to 2 minutes.
4. Stir in tomatoes, beans and pepper and bring to a simmer. Stir in the gnocchi and sprinkle with mozzarella and Parmesan. Cover and cook until the cheese is melted and the sauce is bubbling, about 3 minutes.

A recipe adaptation from Eating Well Magazine

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/gnocchi-with-spinach-and-cannellini-beans/>

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