

# 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

This is a simple recipe that you can have a lot of fun with, especially when rolling out the gnocchi. Students can also decide 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:

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

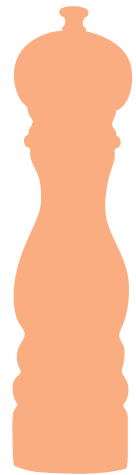
## Ingredients:

### For the sauce:

1 tbsp olive oil  
1 onion, peeled and finely chopped  
2 garlic cloves, peeled and 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 (enough to make ½ cup when chopped)  
500 g fresh ricotta  
½ cup plain flour  
salt and pepper, to taste  
olive oil, to grease the baking dish



## What to do:

1. Preheat the oven to 200°C.
2. Fill the medium saucepan with water and put it on to boil.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. 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.



**To make the sauce:**

1. Heat the olive oil in the saucepan, then add the onion, garlic and parsley. Cook on a 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.

**To make the gnocchi:**

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

**To cook the gnocchi:**

1. Drizzle the cooked tomato sauce over the top of the 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.
2. Serve hot.

