

# 300 Blankets' Baked Ricotta and Spinach Gnocchi

## Ingredients

- 1 bunch of baby spinach
- 125g pecorino cheese
- 125g mozzarella
- 1 large handful of parsley,
- Basil (1/2 cup when chopped)
- 1kg fresh ricotta
- 1/2 cup plain flour
- 1 onion
- 2 cloves garlic
- 1/2 cup parsley
- 1 tablespoon olive oil
- 750ml bottle of Passata
- Salt and pepper (to taste)

## Method

1. Preheat oven to 160°C. Finely chop the onions and garlic. Finely chop parsley, add ½ to the onions and set aside ½ for later.

2. Heat 1 tablespoon of olive oil in a saucepan, then add the onion, garlic and parsley and cook on medium heat for 1 – 2 minutes until onion is translucent.

3. Add the passata and salt and pepper (to taste) to the saucepan, stir well and cook on a low heat for about 30 minutes.

4. While the sauce is cooking; prepare the gnocchi. Wash and dry spinach to remove any dirt, then roughly chop and place in a large bowl. Grate the pecorino and finely chop basil and add to the spinach, add to the remaining parsley. Add the ricotta and flour and mix well.

5. Grease an oven proof dish with oil and using a small spoon to form the gnocchi mixture into 3cm balls. Arrange the gnocchi in the dish.

6. Grate the mozzarella. Pour the cooked tomato sauce over the top of your gnocchi. Scatter the grated mozzarella over the top and bake in oven for 15/20 minutes (until the cheese is golden-brown).

Serve hot fresh from the oven with a side salad of chopped tomato, cucumber and red capsicum.



**300 Blankets aim is to keep community warm. They provide outreach, meals and blankets to people experiencing disadvantage and social isolation across Melbourne. Find out more at [300blankets.org.au](http://300blankets.org.au)**

