Ricotta and spinach gnocchi bake

People with **X** Down Syndrome

Ingredients

- 500g pkt Coles Potato
 Gnocchi
- 120g pkt Coles Australian
 Baby Spinach
- 785g jar tomato, onion and garlic pasta sauce
- 200g firm ricotta
- 2/3 cup (80g) shredded pizza cheese





Directions Step 1

- Cook gnocchi (500g pkt
 Coles Potato Gnocchi) in a
 large saucepan of boiling
 water following packet
 directions or until tender.
- Drain.
- Return to pan.
- Add two-thirds of the spinach (120g pkt Coles Australian Baby Spinach) and half the pasta sauce(785g jar tomato, onion and garlic pasta sauce).
- Toss to combine.





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Step 2

- Preheat grill on high. Spread the remaining pasta sauce over base of a 6-cup (1.5L) baking dish.
- Top with gnocchi mixture.
- Crumble over ricotta(200g firm ricotta).
- Sprinkle with pizza cheese (2/3 cup (80g) shredded pizza cheese) and season.

Step 3

- Cook under grill for 5-6 mins or until the cheese is golden and the gnocchi is heated through.
- Serve with remaining spinach.



