

# Gnocchi

*with Escarole & Manchego Cheese*

Manchego is one of the most well-known cheeses from Spain. It's so popular that Cervantes mentioned it in his literary masterpiece, Don Quijote. The name comes from the fact that it's made with the milk from the Manchega sheep in the La Mancha region of Central Spain. You can find Manchego with various levels of aging, ranging from 60 days to 2 years, always with a zigzag pattern on the rind.



## Ingredients

- 1 Head Escarole
- 3 Cloves Garlic
- 1 Red Onion
- 1 Lemon
- 10 Ounces Fresh Gnocchi
- 2 Ounces Manchego Cheese
- ½ Teaspoon Red Pepper Flakes
- 2 Tablespoons Butter

Makes 2 Servings  
About 520 Calories Per Serving



# Instructions



## 1 Prepare your ingredients:

Heat a medium pot of salted water to boiling on high. Wash and dry the fresh produce. Roughly chop the escarole into bite-sized pieces. Peel and mince the garlic. Peel and thinly slice the onion. Cut the lemon into quarters, removing the seeds. Cut the Manchego cheese in half. Grate half the cheese and reserve the rest for garnish.



## 2 Caramelize the onion:

In a medium pan, heat some olive oil on high heat until hot. Add the **onion** and cook for 5 to 7 minutes, or until softened and browned, stirring frequently.



## 3 Add the escarole:

To the caramelized onion, add the **garlic**, **escarole**, and as much of the **red pepper flakes** as you like, depending on how spicy you'd like the dish to be. Season with salt and pepper and cook 3 to 5 minutes, or until the escarole is softened and slightly browned, stirring occasionally. Remove from the heat.



## 4 Cook the gnocchi:

While the escarole cooks, add the **gnocchi** to the boiling water and cook 4 to 5 minutes, or until just cooked through.



## 5 Add the gnocchi to the vegetables:

Reserve  $\frac{1}{2}$  cup of pasta cooking water, then transfer the **cooked gnocchi** to the escarole mixture and toss to coat. Add the **butter**, **grated Manchego cheese**, the **juice of half the lemon**, and up to  $\frac{1}{2}$  cup of the reserved pasta **water** to create a creamy sauce. Season with salt and pepper to taste.



## 6 Plate your dish:

Divide the gnocchi-escarole mixture between 2 plates. Using a vegetable peeler, make long strips of the **remaining Manchego cheese** (you can also grate or crumble it, depending on your preference) and place on top. Enjoy!