

Creamy Artichoke Gnocchi



Bridget Stutchbury, Springsong's 2008 Guest Birder, shared her favourite gnocchi recipe. "Our family has been making more vegetarian meals this past year, for environmental reasons, although you can add chicken if desired," she writes from the middle of the pandemic that has closed the parks where she often watches birds. "I still enjoy the ordinary birds in our neighbourhood—the Chipping Sparrows, Red-winged Blackbirds, and American Goldfinches. They are going about their busy lives and gearing up for nesting as if nothing has changed, though I wonder if the older individuals that have recently returned notice the paucity of people and traffic noise?"

INGREDIENTS

- 1 TBSP** olive oil
- 1 MEDIUM** onion, finely chopped
- 4** garlic cloves, crushed
- 2 TSP** dried oregano
- 1 TSP** chile powder or red pepper flakes (optional)
- 1 CUP** packed (200 g/7oz) baby spinach, roughly chopped
- 1 CUP** whipping cream
- Squeeze of fresh lemon juice
- 250G** (~9oz) jar or can of artichokes, drained
- Salt and pepper to taste
- 1 KG** (2 lbs) potato gnocchi (purchased works best for baking)
- 1-2 CUPS** mozzarella cheese, grated

SERVES 6

METHOD

Preheat oven to 390°F.

In a large ovenproof skillet, heat the oil and fry the onion until soft and translucent. Add the garlic and cook until fragrant. Then add the oregano, chile powder, and spinach. Heat until the spinach has wilted, then pour in the cream and lemon juice, and add the artichokes. Turn down the heat and simmer for 5 minutes or until the sauce coats the back of a spoon easily. Season to taste and set aside.

Cook the gnocchi in a large pot of salted boiling water until the gnocchi floats to the surface. Remove with a slotted spoon and add to the sauce in the skillet. Stir to combine.

Top the gnocchi with grated cheese and place the skillet in the oven. Bake 10-15 minutes until golden brown and bubbling. Remove from the oven and allow to rest for 5 minutes.

Serve hot, sprinkled with finely chopped parsley.

