

*A recipe from*



## *Skillet Gnocchi with Chard and White Beans*

### **Ingredients**

- 2 Tbsp extra-virgin olive oil
- 1 (500 gram) package shelf-stable Bella Terra Organic Potato Gnocchi
- 1 medium yellow onion, thinly sliced
- 4 cloves garlic, minced
- 6 cups chopped chard leaves or spinach
- 1 (24 oz) jar Bella Terra diced tomatoes
- 1 (15 oz) can Racconto Cannellini beans, rinsed
- 1/4 teaspoon freshly ground pepper
- 1/2 cup mozzarella cheese
- 1/4 cup Racconto grated Parmesan cheese



**Total Prep Time:** 30 minutes

### **Preparation**

Bring one gallon of water to a rapid boil. Once water is boiling remove potato gnocchi from package and add to boiling water. Cook approximately 2 minutes or until gnocchi float. Drain and set aside.

While water is boiling, heat 2 Tbsp oil in a large nonstick skillet over medium heat. Add the onion and garlic and cook, stirring, until the onion is soft (4 to 6 minutes). Add chard (or spinach) and cook, stirring, until starting to wilt, 1 to 3 minutes. Stir in tomatoes, beans and pepper and bring to a simmer. Stir in the gnocchi and sprinkle with mozzarella and Parmesan. Cover and cook until the cheese is melted and the sauce is bubbling, about 3 minutes.