

A recipe from



Skillet Gnocchi with Chard and White Beans

Ingredients

2 Tbsp [Racconto 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 tsp freshly ground pepper
1/2 cup mozzarella cheese
1/4 cup [Racconto Grated Parmesan Cheese](#)



Total Prep Time: 30 minutes

Serves: 4

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.