



TWO IN ONE GNOCCHI

**Prep Time: Active 35 minutes (total for both)/Inactive 100 minutes
Makes 3 to 4 servings (twice!)**

With this double-recipe, you will prepare two dinners at once: one to serve right away, one to pop into the freezer to bake for another meal. Mamma Mia, what a time saver! Pair with the Mamma Mia White Wine and toast to your ingenuity.

If you prefer to make just one recipe, halve the white sauce ingredients and cook just one package of the gnocchi, choosing one or the other of the sauce options. The chicken used for one of the sauces could be rotisserie or frozen precooked chicken from the grocery store, or leftover chicken you have on hand. If you don't have a freezer-to-oven-safe baking dish, store the gnocchi in another freezer-safe baking dish and allow to thaw before baking.

INGREDIENTS

2 packages (about 16 ounces each) potato gnocchi or cheese tortellini (fresh or frozen)

White Sauce – this is the base for both dishes

4 cups whole milk

1/4 cup unsalted butter

1/4 cup all-purpose flour

Spinach and Sun-Dried Tomato Sauce

White Sauce (above)

1 cup cooked spinach (steamed fresh or thawed frozen)

1/4 cup slivered oil-packed sun-dried tomato

Salt and freshly ground black pepper

Chicken and Lemon Sauce

White Sauce (above)

1 1/2 cups diced cooked chicken

2 teaspoons finely grated lemon zest

1/3 cup thinly sliced green onions

1 tablespoon freshly squeezed lemon juice, more to taste



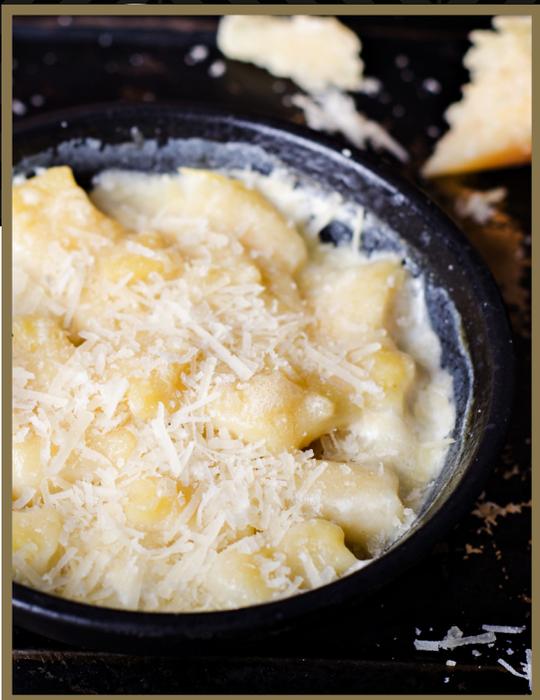
Pair this with:
Mamma Mia
White Wine

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**#MammaMiaMoment
#LifeLaughterLasagna**

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TWO IN ONE GNOCCHI *Continued*

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INSTRUCTIONS

Bring a large pot of salted water to a boil.

While the water is heating, make the white sauce. Warm the milk in a small saucepan over low heat or in a microwave. Melt the butter in a large saucepan over medium heat. Whisk the flour into the butter and cook for 1 to 2 minutes (the mixture will bubble but it should not brown). Slowly add the warm milk, whisking constantly. Cook until thickened enough to coat the back of a spoon, whisking often, 3 to 5 minutes.

Spoon half of the sauce (about 2 cups) into a large bowl for the spinach sauce, and set the rest aside in the saucepan. Squeeze the spinach well to draw off excess liquid, then chop the spinach if not already chopped. Add the spinach and sun-dried tomatoes to the sauce in the bowl, stirring well to mix. Season to taste with salt and pepper.

When the water boils, carefully add the gnocchetti and cook according to package instructions. Drain very well and scoop half of the gnocchetti into the spinach sauce. Toss well to evenly mix, then spoon this into a 1 1/2-quart freezer-to-oven-safe baking dish. Set aside to fully cool.

Return the remaining white sauce to medium heat. Stir in the chicken, lemon zest and the green onions. Cook until the sauce is warm, 2 to 3 minutes. Season to taste with salt and pepper. Add the remaining gnocchetti and stir to coat in the sauce and heat through, about 3 minutes longer. Stir in lemon juice to taste, then spoon the gnocchetti into bowls or onto plates and serve. Garnish with a bit of lemon zest and sliced green onion if you like.

After dinner, the spinach gnocchetti should be cool; wrap it well in foil and freeze for up to 1 month.

For the second meal, preheat the oven to 400 °F. Bake with the foil on until heated through, about 90 minutes. Remove the foil and bake until the top is lightly browned, about 10 minutes longer. Spoon the gnocchetti into bowls or onto plates and serve.



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