

Recipe of the Week

January 4, 2018



Ham, Peas and Cheese Gnocchi Casserole

Ingredients

- 1 tablespoon butter, unsalted
- 1 onion, chopped
- 8 ounces ham slice, diced
- 1/2 teaspoon fresh thyme, chopped
- 1/2 cup chicken broth, low sodium
- 17 1/2 ounces potato gnocchi
- 1 cup frozen peas, thawed
- 1/4 cup heavy cream
- Kosher salt
- Black pepper, ground
- 1 cup shredded cheese, Swiss or Gruyere

Directions

1. Preheat oven to broil.
2. Melt butter over medium heat in oven-proof skillet.
3. Toss in onions and cook until softened (about 3 minutes).
4. Add ham and thyme, and sauté until ham browns.
5. Pour chicken broth and 3/4 cups water into the pan, and start to simmer.
6. Add gnocchi, stir, and cover, cooking until gnocchi becomes al dente (about 5 minutes).
7. Remove pan from heat and uncover. Add peas, heavy cream, 1/4 teaspoon each salt and pepper, and combine thoroughly.
8. Sprinkle the gnocchi casserole with shredded cheese, and broil until cheese lightly browns and bubbles (about 3 minutes).

Recipe adapted from Food Network