



BLUE SHEESE, SPINACH & WALNUT GNOCCHI BAKE

Prep. time 10 minutes | Cooking time 20 minutes | Pre-heat 200°C | Serves 2

A quick and easy recipe from Aaron Calder, using our Blue English Style Sheese Wedge, is a winter-warming vegan Gnocchi dish, perfect for cold evenings.

Ingredients

250g vegan gnocchi – cooked
1 medium onion – chopped
1 clove of garlic - minced
2 tbsp nutritional yeast
1/2 tsp English mustard
Pinch of salt
Season with black pepper
150g baby spinach
200ml vegan cream (I used soya)
25g grated blue Sheese
Handful of chopped walnuts



Cooking Method

Fry the onion & garlic in a little oil until softened. Pour in the cream, mustard, nutritional yeast, salt & pepper. Mix & simmer for a few minutes.

Add the Sheese, spinach, walnuts & cooked gnocchi. Stir until the spinach has wilted.

Pour into an oven proof dish, add a little more grated Sheese & a sprinkle of walnuts.

Bake for 20 minutes.