

Gnocchi Verde (Spinach and Ricotta Dumplings)

4 Tablespoons butter
Two 10-ounce packages frozen chopped spinach, defrosted completely, squeezed dry of all moisture, and chopped very fine (about 1 1/2 cups), or 1 1/2 pounds fresh spinach, cooked, squeezed dry, and chopped
3/4 cup ricotta cheese
2 eggs, lightly beaten
6 Tablespoons flour
3/4 cup freshly grated Parmesan, divided, plus more for serving
1/2 teaspoon plus 1 Tablespoon salt, divided

1/2 teaspoon freshly ground pepper
Pinch of ground nutmeg
4 Tablespoons melted butter, divided



Melt butter in a large skillet over medium heat. Add the spinach and cook, stirring constantly, for 2 to 3 minutes, or until almost all of the moisture has boiled away and the spinach starts to stick. Add the ricotta and cook, stirring, for 3 to 4 more minutes.

Transfer to large mixing bowl and use a spatula to mix in eggs, flour, 1/4 cup Parmesan, 1/2 teaspoon salt, pepper, and nutmeg. Refrigerate for 30-60 minutes, until quite firm.

Preheat broiler. In a large pot, bring 6-8 quarts of water, seasoned with 1 tablespoon salt, to a boil over medium heat. Flour hands lightly and shape the chilled gnocchi into balls about 1 1/2 inches in diameter. Drop gently into the simmering water and cook for 5 to 8 minutes, until they puff slightly and are somewhat firm. Lift out of the water with a slotted spoon and transfer to a plate lined with a towel to dry.

Pour 2 tablespoons of the melted butter into a shallow, ovenproof dish and swirl it around to evenly distribute. Arrange gnocchi in one layer across the bottom, leaving about 1/4 inch between each one. Dribble the remaining 2 tablespoons of butter over top; sprinkle the gnocchi with the remaining 1/2 cup of cheese. Broil for about 3 minutes, until the cheese melts and is golden brown. Serve at once, with additional grated cheese if desired.