

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Gnocchi Gratin with Ham and Peas



Ingredients

- 1 16-oz pkg potato gnocchi
- 6 Tbsp unsalted butter, divided
- 1 lb ham steak, cut into ½-inch pieces
- ¼ c all-purpose flour
- 2 c whole milk
- ¼ tsp kosher salt
- ¼ tsp black pepper
- 4 oz shredded Gruyère cheese (about 1 c)
- ½ c grated Parmesan cheese, divided
- 1 c thawed frozen green peas

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Directions

1. Preheat the oven to 400°. Cook potato gnocchi according to package directions; drain and transfer to a large bowl.
2. Melt 2 Tbsp unsalted butter in a large Dutch oven over medium high. Add ham and cook, stirring often, until ham is lightly browned and any moisture has evaporated, 5 to 6 minutes. Using a slotted spoon, transfer ham to bowl with gnocchi. Wipe Dutch oven clean.
3. Melt 4 Tbsp unsalted butter in Dutch oven over medium high. Whisk in all-purpose flour. Cook, whisking constantly, until mixture is light golden brown, 1 to 2 minutes. Slowly whisk in whole milk, and bring to a boil; whisk vigorously to work out any lumps.
4. Whisk in kosher salt and black pepper. Remove from heat, and slowly whisk in shredded Gruyère cheese and ¼ c grated Parmesan cheese, until melted. Pour cheese sauce over ham and gnocchi; stir in thawed frozen green peas.
5. Transfer mixture to a lightly greased (with cooking spray) 11- x 7-inch baking dish. Sprinkle remaining ¼ c grated Parmesan cheese on top, and bake in preheated oven until bubbly and golden brown, 20 to 25 minutes. Remove from oven, and serve warm.

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