

## Spinach & Chard Gnudi in Tomato Sauce



**Preparation time:** 0 min

**Difficulty:** Easy

## Ingredients

- All-purpose flour: for rolling and dusting
- All-purpose flour: 2 tbsp
- Butter, divided: 4 tbsp
- Dry white wine: ¼ cup
- Garlic cloves, minced: 4
- Lemon zest: a dash
- Mild goat cheese: ¼ cup
- Parmigiano Reggiano: ¼ cup
- Pomi Strained Tomatoes: 1½ cups
- Red pepper flakes (optional): a pinch
- Salt: to taste
- Spinach: 5 cups
- Swiss chard, stems removed: 2 large bunches
- Whole milk ricotta: 1¼ cups
- egg, beaten: 1

## For this recipe we used:

Strained Tomatoes 1 26.46 oz



## Preparation

To make the gnudi:

1. Using a high-quality, very firm ricotta is essential for this recipe. To make sure it's as dry as possible, drain it in a sieve over a bowl for about an hour (or longer). Transfer the cheese to a paper towel-lined plate and spread it out slightly. Top with more paper towels to absorb any remaining moisture.
2. Remove the stems and any large veins from the chard. Roughly chop the leaves. Add the chard and spinach to a large pot or saucepan over high heat, along with about 2 tablespoons of water. Cover and steam the greens until wilted, then remove from the heat and let cool.
3. Place the cooled greens in a clean dish towel and wring out as much water as possible. Finely chop.
4. Mix the cheeses and chopped greens together in a large bowl. Season to taste with salt, nutmeg, and a bit of lemon zest. Add the egg and the flour, if using, and mix until everything is just evenly combined.
5. Cover the bowl with plastic wrap and refrigerate the mixture for about an hour, or up to a day. While the mixture chills, make the sauce.

To make the tomato sauce:

1. In a medium saucepan, melt half the butter over medium heat. Add the garlic and pinch of red pepper flakes, if using, and cook briefly until frothy and fragrant, about 1-2 minutes.
2. Increase the heat to medium-high and add the wine. Cook until it's reduced by half, about 2-3 minutes.
3. Add the Pomi Strained Tomatoes and a generous pinch of salt. Stir to combine. If the tomato package is empty, fill it with about 60 ml (¼ cup) of water and swirl it around, then add the tomato water to the sauce. Otherwise, just add the same amount of fresh water to the sauce.
4. Cover and simmer the sauce until thickened, about 20-30 minutes, stirring occasionally.
5. Remove from the heat and stir in the remaining butter. Season to taste with salt and set aside.

To shape the gnudi:

1. Pour some semolina or all-purpose flour into a bowl.
2. Spoon 20 grams (a heaping tablespoon) of the mixture into the flour. Roll it between your hands to create a smooth ball, then roll it around in the flour to coat. Place on a floured wooden surface or baking tray.

3. Repeat with the remaining mixture. Place the formed gnudi in the refrigerator to set up while you work.

The finishing touch:

1. Bring a large saucepan of water to a boil, then reduce to a gentle simmer. Reheat the tomato sauce over medium-low.
2. *Very carefully* lower a few gnudi into the water at a time. I did this in batches of 3-4.
3. Cook until the gnudi set and start to bob to the surface (for me, this only took about 2 minutes). Carefully transfer to a plate or platter with a slotted spoon.
4. Ladle some sauce into bowls. Gently place the gnudi on top, along with a shower with Parmigiano Reggiano. Serve immediately and enjoy!