



## Mediterranean Cauliflower Gnocchi



**Brought to you by [Green Giant](#). Developed by Hungry Girl.**

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1/2 of recipe (about 1 cup): 310 calories, 4.5g total fat (1.5g sat. fat), 790mg sodium, 41.5g carbs, 8.5g fiber, 20g sugars, 13.5g protein

**Prep:** 5 minutes    **Cook:** 20 minutes



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### Ingredients

One 10-oz. package [Green Giant Cauliflower & Spinach Gnocchi](#)  
3 cups roughly chopped spinach  
1/2 cup marinara sauce with 70 calories or less per serving (like [the kind by Victoria](#))  
1/4 tsp. Italian seasoning  
2 tbsp. crumbled feta cheese  
2 tbsp. chopped fresh basil

### Directions

Bring a pot of water to a boil. Carefully add gnocchi. Cook until gnocchi begin to float, about 2 minutes.

Transfer gnocchi to a strainer to drain.

Bring a large skillet sprayed with nonstick spray to medium-high heat. Add cooked gnocchi. Cook and stir until lightly browned, about 3 minutes.

Add spinach. Cook and stir until wilted, about 1 minute.

Reduce heat to low. Add marinara sauce and Italian seasoning. Cook and stir until hot, about 2 minutes.

Serve topped with feta and basil.

**MAKES 2 SERVINGS**

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