



Gnocchi Mac and Cheese



Ingredients:

- 10 tablespoons unsalted butter, divided
- ⅓ cup all purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon Dijon mustard
- 1 cup heavy cream
- 2 cups whole milk
- 1 ½ teaspoons fresh thyme leaf
- 1 ½ teaspoons kosher salt
- ½ teaspoon black pepper
- 1 ½ cups shredded mozzarella cheese
- 1 ½ cups shredded white cheddar cheese
- 1 ½ cups grated parmesan cheese, divided
- 32 oz store-bought gnocchi
- 1 cup Panko bread crumbs

Method:

1. Preheat the oven to 350°F.
2. Melt 6 tablespoons of butter in a large cast iron skillet over medium heat. Add the flour and garlic powder and cook, whisking constantly, until light golden brown, about 3 minutes.
3. Add the mustard, heavy cream, milk, thyme, salt, and pepper and whisk to incorporate. Bring to a simmer, and then stir in the mozzarella, white cheddar, and 1 cup (110 g) of the Parmesan cheese until fully melted, about 3 minutes.
4. Stir in the gnocchi until fully covered in the cheese sauce and then remove the pan from the heat.
5. In a medium bowl, microwave the remaining 4 tablespoons of butter on low power until melted.
6. Add the breadcrumbs and remaining Parmesan to the melted butter and stir to combine.
7. Sprinkle the breadcrumb mixture evenly over the gnocchi.
8. Bake the gnocchi for 25–30 minutes, until the sauce is bubbling and the top is golden brown.