

From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 (16-oz.) package potato gnocchi
- ✓ 6 tablespoons unsalted butter, divided
- ✓ 1 pound ham steak, cut into 1/2-inch pieces
- ✓ 1/4 cup all-purpose flour
- ✓ 2 cups whole milk
- ✓ 1/4 teaspoon kosher salt
- ✓ 1/4 teaspoon black pepper
- ✓ 4 ounces shredded Gruyère cheese (about 1 cup)
- ✓ 1/2 cup grated Parmesan cheese, divided
- ✓ 1 cup thawed frozen green peas

Gnocchi Au Gratin with Ham and Peas

Serves 4

You'll love the flavor of this simple gratin. Gruyère is an aged Swiss cheese with a firm texture and sweet, slightly nutty flavor. If you can't find Gruyère, you can substitute Emmental.

Directions

1. Preheat oven to 400°F. Cook potato gnocchi according to package directions; drain and transfer to a large bowl.
2. Melt 2 tablespoons 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 tablespoons 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 1/4 cup 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 1/4 cup 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.

*From Southern Living

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.