

Gnocchi in Indian Curry Sauce with Spinach and Cheese

Yield: 2 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-spinach-cheese-rolls-recipe>

Ingredients:

- 500 grams gnocchi store-bought
- 1 cup cheese grated, mozzarella and cheddar cheese in equal proportions
- 1 cup spinach packed, chopped
- 1/2 teaspoon crushed black pepper
- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 onion large, chopped
- 5 garlic medium sized, pods, minced
- 1/2 inch ginger piece of, grated or minced
- 4 tomatoes large, chopped
- 1/2 teaspoon cumin seeds
- 1 teaspoon red chili flakes or red chili powder
- 5 curry leaves
- 1/2 teaspoon coriander powder
- 1/4 teaspoon cardamom powder or 1 crushed cardamom
- 1 teaspoon Garam Masala
- salt to taste
- 1 cup water
- 1/2 cup cream fresh

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 94 grams
3. Cholesterol: 100 milligrams
4. Fat: 42 grams
5. Fiber: 5 grams
6. Protein: 23 grams

7. SaturatedFat: 21 grams
 8. Sodium: 1380 milligrams
 9. Sugar: 8 grams
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