

Gnocchi with Garlic and Gruyere

Part of Our Letter G Alphabet Activities
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Ingredients:

- 1 lb. gnocchi
- 6 oz. shredded Gruyere cheese
- 2 to 4 cloves pressed or diced garlic
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk

In a small saucepan, melt the butter. Add the flour and stir until smooth.

Add the garlic and let cook on low for a few minutes. Don't let it burn because it will become bitter.

Add the milk and let it come just to a boil over medium-high heat, stirring occasionally. As soon as it starts to bubble, stir in the cheese (except for a handful) and turn to low.

Cook the gnocchi according to directions in a separate pot. Once done, drain and stir into cheese sauce. Place in a serving bowl and top with reserved cheese.

Note: the garlic taste is strong. If you don't like garlic, you can reduce the amount or omit it altogether.

