Baked Gnocchi with Broccoli

1 lb gnocchi

3 cups broccoli, florets roughly chopped

1 cup chicken stock

4 oz cream cheese

2 cups mozzarella cheese, shredded

1/2 tsp red pepper flakes (optional)

Bring a large pot of salted water to a boil.

Add broccoli and cook 2 minutes.

Add gnocchi and cook 1 more minute.

Drain.

Bring broth to a simmer in a skillet.

Add cream cheese and stir until melted.

Stir in 1 cup mozzarella.

Stir in broccoli and gnocchi.

Sprinkle 1 c. mozzarella over top.

Bake 15 minutes at 400.

Sprinkle with red pepper flakes and serve.