

# DINNERLY



## Pan-Fried Gnocchi & Salmon

with Lemon, Mascarpone & Spinach

This version of the recipe is customized with salmon.



20-30min



2 Servings

#### WHAT WE SEND

- 1 lemon
- 3 oz mascarpone <sup>7</sup>
- 10 oz pkg salmon fillets <sup>4</sup>
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 17.6 oz gnocchi <sup>1,17</sup>
- 3 oz baby spinach

#### WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

#### TOOLS

- microplane or grater
- large nonstick skillet

#### ALLERGENS

Wheat (1), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 1220kcal, Fat 78g, Carbs 82g, Protein 50g



#### 1. Prep sauce & cheese

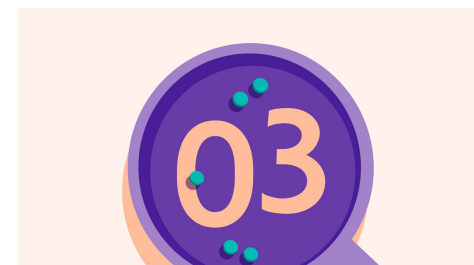
Into a medium bowl, finely grate  $\frac{1}{2}$  **teaspoon lemon zest** and  $\frac{1}{2}$  **teaspoon garlic**. Squeeze in **1 teaspoon lemon juice**. Whisk in **all of the mascarpone**,  $\frac{1}{3}$  **cup water**, and **a pinch each of salt and pepper** until combined. Set aside until step 4.

Finely grate **Parmesan**.



#### 2. Cook salmon

Pat **salmon** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Cook until skin is charred and crisp in spots, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate; wipe out skillet.



#### 3. Pan-fry gnocchi

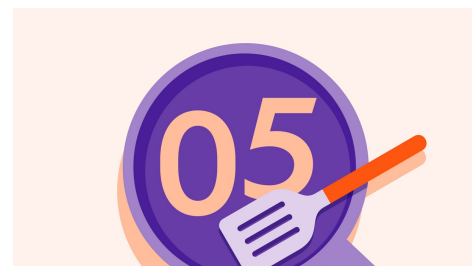
Heat **3 tablespoons oil** in same skillet over medium-high. Gently break apart any **gnocchi** stuck together, then add to skillet in an even layer (be careful, as oil may splatter). Cook, without stirring, until well browned and crisp on the bottom, 4–5 minutes.

Add **spinach** to skillet with **gnocchi**; cook, stirring, until just wilted, about 1 minute.



#### 4. Add sauce & cheese

Reduce heat to low and stir in **mascarpone sauce**, tossing to coat **gnocchi**. Add **half of the grated Parmesan** in large pinches to avoid clumping. If sauce seems too thick, stir in **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



#### 5. Serve

Serve **pan-fried gnocchi** topped with **remaining Parmesan** and **salmon** on the side. Enjoy!



#### 6. Let kids pitch in!

Get your young master chefs involved in making the mascarpone sauce in step 1.