

DINNERLY



Pan-Fried Gnocchi & Salmon

with Lemon, Mascarpone & Spinach

| This recipe is customized with salmon.



20-30min



2 Servings

WHAT WE SEND

- 1 lemon
- 3 oz mascarpone ⁷
- ¾ oz Parmesan ⁷
- 10 oz pkg salmon fillets ⁴
- 17.6 oz gnocchi ^{1,17}
- 3 oz baby spinach

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- 4 Tbsp 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

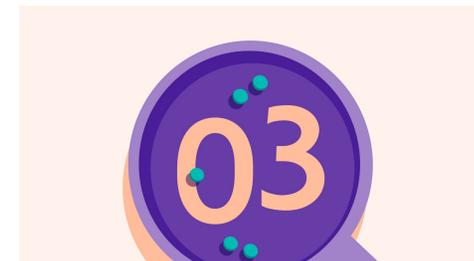
Into a medium bowl, finely grate ½ **teaspoon lemon zest** and ½ **teaspoon garlic**. Squeeze in **1 teaspoon lemon juice**. Whisk in **all of the mascarpone**, ⅓ **cup water**, and **a pinch each of salt and pepper** until combined. Set aside until step 5.

Finely grate **Parmesan**.



2. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium 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.



3. Pan-fry gnocchi

Wipe out same skillet and heat **3 tablespoons oil** 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.



4. Wilt spinach

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



5. 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**.



6. Serve

Serve **pan-fried gnocchi** topped with **remaining Parmesan** and **salmon** alongside. Enjoy!