

DINNERLY



Pan-Fried Gnocchi & Shrimp with Corn, Tomato & Fresh Ricotta

 ca. 20min  2 Servings

We love the story of Pi-gnocchi-o—the little wooden puppet whose nose gets longer and longer every time he eats gnocchi. It's a little known arthouse movie that didn't get much publicity. But, wow, is it good. And, wow, does that little guy get us. He loves gnocchi almost as much as we do. Just like the movie, this dish is sure to be a family favorite. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 2 scallions
- 2 ears of corn
- 17.6 oz gnocchi ^{1,17}
- 4 oz ricotta ⁷
- ½ lb pkg shrimp ^{2,17}

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1000kcal, Fat 43g, Carbs 111g, Protein 44g



1. Prep ingredients

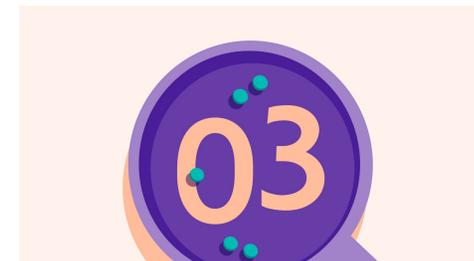
Shuck **corn**, remove any strings, and cut kernels from cobs. Peel and finely chop ½ **teaspoon garlic**. Cut **tomato** into ½-inch pieces. Trim ends from **scallions**, then thinly slice.



2. Season ricotta & veggies

In a small bowl, combine **ricotta**, **2 tablespoons of the scallions**, **2 teaspoons oil**, and a **pinch each salt and pepper**. Stir until smooth.

In a medium bowl, combine **corn**, **tomatoes**, **garlic**, **2 teaspoons oil**, and a **pinch each salt and pepper**.



3. SHRIMP VARIATION

Rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes. Transfer to a plate.



4. Pan-fry gnocchi

Heat **2 tablespoons oil** in same skillet over medium-high. Carefully add **gnocchi** in a nearly even layer, gently breaking apart any that are stuck together. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to shrimp plate. Rinse and dry skillet.



5. Finish & serve

Heat same skillet over medium-high. Add **corn**, **tomatoes**, and **1 tablespoon oil**. Cook until corn is tender, 2–3 minutes. Add ¼ **cup water**, **1½ tablespoons butter**, **shrimp**, and **gnocchi** to skillet. Cook, stirring, until butter is melted, about 30 seconds. Season to taste with **salt** and **pepper**. Top with **ricotta**, and garnish with **remaining scallions**. Enjoy!



6. Make it picky eater proof

If you've got gnocchi purists at your table, go ahead and just serve the gnocchi coated in the buttery tomato-corn sauce. Save the ricotta and scallion topping for those that appreciate it!