




## Cheesy Korean Gnocchi Bake with Gochujang & Mozzarella

 20-30min  2 Servings

Tender gnocchi fuses with Korean flavors to create this spicy and savory one-skillet dish. Melting gooey mozzarella on top makes it utterly addictive. We simmer pan-fried gnocchi in an umami-rich sauce that gets a kick from Korean hot pepper paste. The mozzarella bubbles up to gooey perfection before we sprinkle on a final garnish of fresh scallions and toasted sesame seeds. We've got you covered!

## WHAT WE SEND

- 2 scallions
- 2 (1 oz) gochujang <sup>6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz hondashi <sup>4</sup>
- 17.6 oz gnocchi <sup>1,17</sup>
- 3¾ oz mozzarella <sup>7</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## WHAT YOU NEED

- garlic
- sugar
- neutral oil
- kosher salt & ground pepper

## TOOLS

- medium cast-iron or ovenproof nonstick skillet

## COOKING TIP

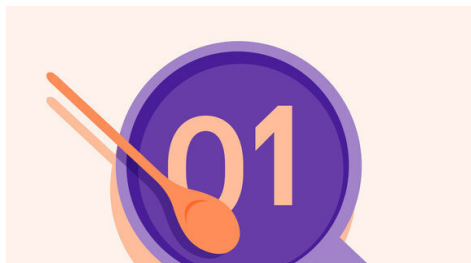
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## ALLERGENS

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

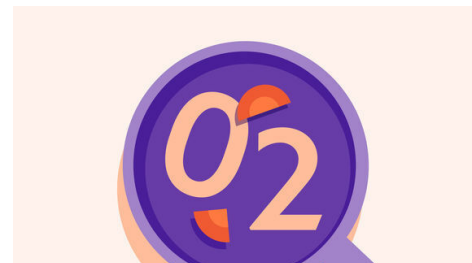
Calories 790kcal, Fat 28g, Carbs 109g, Protein 26g



### 1. Prep ingredients

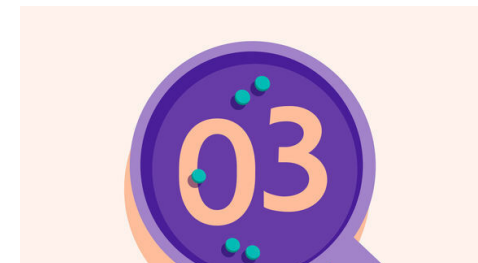
Preheat oven to broil with a rack in the top position. Trim **scallions**; thinly slice, keeping dark greens separate. Finely chop **2 medium garlic cloves**.

In a small bowl, whisk together **gochujang**, **tamari**, **1½ teaspoons hondashi**, **1½ tablespoons sugar**, and **1 cup water** until smooth.



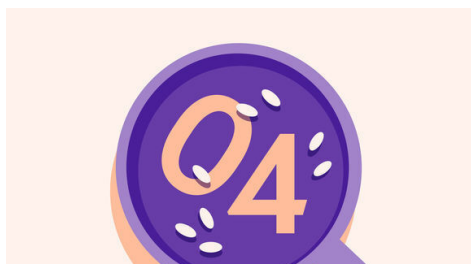
### 2. Pan-fry gnocchi

In a medium cast-iron (or nonstick ovenproof) skillet, heat **2 tablespoons oil** over medium-high. Add **gnocchi**; cook, stirring occasionally, until well browned and crisp in spots, 4–5 minutes. Add **garlic**; cook, stirring frequently, until aromatic, about 30 seconds.



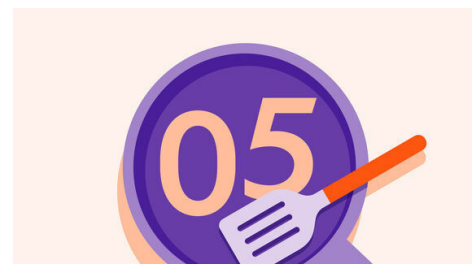
### 3. Cook sauce

Add **sauce mixture** to skillet; bring to a boil. Cook, stirring frequently, until sauce is lightly thickened and able to coat the back of a spoon, 2–4 minutes. Stir in **scallion whites**; season to taste with **salt** and **pepper**.



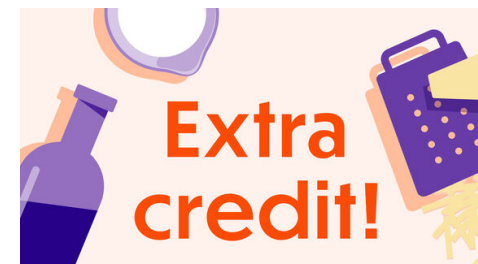
### 4. Melt cheese

Tear **mozzarella** into ½-inch pieces and evenly spread over top of **gnocchi**. Broil on top rack until cheese is melted and browned in spots, 2–4 minutes (watch carefully as broilers vary).



### 5. Finish & serve

Sprinkle **sesame seeds** and **dark scallion greens** over top of **gnocchi**. Serve and enjoy!



### 6. Put an egg on it!

Take this dish over-the-top by adding a soft-boiled egg to the final plate! Simmer eggs in a small pot of boiling water for 7 minutes. Plunge into ice-cold water for 5 minutes and then peel. Halve the soft-boiled eggs before serving over the cheesy gnocchi.