



## 20-Min: Cheesy Baked Gnocchi

with Broccoli & Roasted Peppers



ca. 20min



2 Servings

Three kinds of cheese are always better than one, right? That has to be a thing. This skillet gnocchi comes together in a flash, and it's pure comfort in each cheesy, creamy bite. We pan-fry gnocchi to add a golden brown crisp to the pillowy potato dumplings. A decadent sauce made with cream cheese, garlic, and zesty Italian seasoning coats the gnocchi before tossing in charred broccoli, roasted peppers, Parmesan, and fontina.

## What we send

- ½ lb broccoli
- 1 pkg gnocchi <sup>1,17</sup>
- 2 oz roasted red peppers
- ¾ oz Parmesan <sup>7</sup>
- garlic
- 3 (1 oz) cream cheese <sup>7</sup>
- ¼ oz Italian seasoning
- 2 oz shredded fontina <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium ovenproof skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 930kcal, Fat 51g, Carbs 92g,  
Proteins 28g



### 1. Broil broccoli

Preheat broiler with a rack in the upper third.

Trim stems from **broccoli**, then cut crowns into 1-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on upper oven rack until broccoli is tender and browned in spots, about 7 minutes (watch closely as broilers vary).



### 4. Make sauce

In same skillet set over medium heat, combine **all of the cream cheese, garlic, 1 cup water**, and **1 ½ teaspoons Italian seasoning**; whisk until smooth. Season to taste with **salt** and **pepper**. Remove from heat; stir in **gnocchi, broccoli, fontina**, and **roasted peppers**. Sprinkle top with **half of the Parmesan**.



### 2. Pan-fry gnocchi

Meanwhile, gently break apart any **gnocchi** stuck together. Heat **3 tablespoons oil** in a medium ovenproof skillet over medium-high. Carefully add gnocchi in an even layer (oil may splatter). Cook, stirring halfway, until browned and crisp, 3-4 minutes. Transfer to a plate. Wipe out skillet and reserved for step 4.



### 5. Broil gnocchi

Broil **gnocchi** on upper oven rack until bubbling and browned in spots, 2-3 minutes (watch closely as broilers vary).



### 3. Prep ingredients

While **gnocchi** cooks, cut **roasted peppers** into strips, if necessary. Finely grate **Parmesan**. Finely chop **1 teaspoon garlic**.



### 6. Finish & serve

Serve **gnocchi** topped with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!