



## Pizza Margherita Gnocchi

with Spinach & Two Cheeses



ca. 20min



2 Servings

Gnocchi are versatile Italian potato dumplings perfect for saucy dishes like this quick one-skillet recipe. Inspired by pizza Margherita, the gnocchi are tossed in a fresh plum tomato sauce and blanketed with mozzarella and Parmesan cheese, then sprinkled with basil for a fresh, herby pop.



## What we send

- 1 pkg gnocchi <sup>2</sup>
- garlic
- ½ lb plum tomatoes
- ¼ oz fresh basil
- 3¾ oz mozzarella <sup>1</sup>
- 2 (¾ oz) Parmesan <sup>1</sup>
- 1 pkt crushed red pepper
- ¼ oz pizza spice blend
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & pepper
- butter <sup>1</sup>

## Tools

- medium ovenproof skillet
- box grater

## Allergens

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

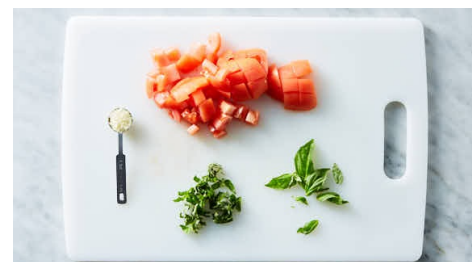
## Nutrition per serving

Calories 890kcal, Fat 46g, Carbs 91g, Protein 34g



### 1. Brown gnocchi

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Gently break apart any **gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until gnocchi are well browned and crisp on the bottom, about 4 minutes. Cook, stirring, until just warm, 1 minute. Transfer to a plate. Reserve skillet for step 4.



### 2. Prep fresh tomato sauce

Finely chop **1 teaspoon garlic**. Core **tomatoes**, then cut into ½-inch pieces. Pick **basil leaves**, discarding stems. Chop half of the basil leaves, leaving remaining leaves whole.



### 3. Prep cheeses

Preheat broiler with rack in top position. Coarsely grate **all of the mozzarella and Parmesan** on the large holes of a box grater.



### 4. Cook tomato sauce

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chopped garlic** and a **pinch of crushed red pepper**. Cook, stirring, until fragrant, about 30 seconds. Add **chopped tomatoes** and **½ cup water**. Cook, stirring occasionally, until liquid is reduced by half and tomatoes begin to break down, about 5 minutes.



### 5. Add gnocchi & spinach

To skillet with **tomato sauce**, stir in **chopped basil**, **1 teaspoon pizza spice blend**, **¼ teaspoon salt** and a **few grinds of pepper**. Cook over medium-high heat until fragrant, 30 seconds. Add **spinach**, **2 tablespoons water**, and **1 tablespoon butter**. Cook, stirring, until spinach is just wilted, 1-2 minutes. Remove from heat. Return **gnocchi** to skillet and stir to combine.



### 6. Broil & serve

Sprinkle **mozzarella and Parmesan** over **gnocchi**. Broil on top oven rack until **cheese** is melted and browned in spots, 3-5 minutes (watch closely as broilers vary). Garnish with **whole basil leaves**. Enjoy!