



## Potato Gnocchi & Kale

with Ricotta & Cheesy Breadcrumbs

 20-30min  2 Servings

True Italian cuisine is all about the ingredients and this dish is a perfect example of that beautiful simplicity. Tender potato gnocchi and hearty Tuscan kale are sautéed with bright, tangy lemon juice and then finished with creamy ricotta and crispy, Parmesan breadcrumbs.

## What we send

- 1 pkg gnocchi <sup>1,17</sup>
- 1 bunch Tuscan kale
- garlic
- ¾ oz piece Parmesan <sup>7</sup>
- 1 lemon
- 1 oz panko <sup>1</sup>
- crushed red pepper (use ⅓ tsp)
- 1 container ricotta <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- microplane or grater
- medium skillet

## 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 820kcal, Fat 31g, Carbs 112g, Protein 31g



### 1. Cook gnocchi

Bring a medium pot of **salted water** to a boil. Add **gnocchi** and cook, stirring gently, until tender, about 2 minutes. Reserve **½ cup cooking water**, then drain and return gnocchi to the pot.



### 4. Cook kale

Heat **2 tablespoons oil** in same skillet over medium-high. Add **sliced garlic** and **⅓ teaspoon crushed red pepper** (or more depending on heat preference), and cook, stirring, until fragrant, about 1 minute. Add **kale** and cook, stirring until wilted, about 4 minutes. Season to taste with **salt and pepper**.



### 2. Prep ingredients

Meanwhile, strip **kale leaves** from stems and tear into bite-size pieces, discarding stems. Thinly slice **2 large garlic cloves**. Finely grate **Parmesan**. Finely grate **½ teaspoon lemon zest** and squeeze **2 tablespoons lemon juice** into a small bowl.



### 5. Finish gnocchi

Add **gnocchi, lemon juice and zest**, and **¼ cup of the reserved cooking water**; bring to a simmer. Add **remaining Parmesan** in large pinches to avoid clumping; toss to combine. Off the heat, add **2 tablespoons of the remaining cooking water** and stir until sauce is creamy (stir in more cooking water if necessary).



### 3. Make breadcrumbs

In a small bowl, combine **panko** and **2 tablespoons of the Parmesan**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **breadcrumb mixture** and cook, stirring often until golden, 5-6 minutes. Transfer breadcrumbs to bowl; season to taste with **salt**. Wipe out skillet.



### 6. Serve

Serve **gnocchi** with a **dollop of ricotta** and sprinkle with **breadcrumbs**. Drizzle all over with **olive oil**. Enjoy!