



## Roasted Gnocchi with Squash

Tomatoes & Fresh Ricotta

 20-30min  2 Servings

Tender potato gnocchi is a delicious canvas for just about all flavors. For this dish, we did something that may sound crazy—crazy delicious—we broiled them, for a one pan dinner winner. The gnocchi broils along with grape tomatoes, butternut squash, a hint of garlic, and a drizzle of olive oil. Then we serve the toasty gnocchi and veggies over a creamy layer of fresh ricotta cheese. Cook, rela...

## What we send

- grape tomatoes
- cubed butternut squash
- garlic
- 1
- 7
- ½ oz fresh parsley

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 700kcal, Fat 28g, Carbs 103g, Protein 16g



### 1. Roast squash

Preheat oven to 450°F with a rack in the upper third. Cut **butternut squash** into  $\frac{3}{4}$ -inch pieces. Carefully break **gnocchi** apart with your hands. Heat **2 tablespoons oil** in a medium ovenproof skillet, preferably cast-iron, over medium-high heat. Transfer squash to skillet and cook until deeply browned in spots, about 5 minutes.



### 4. Season parsley-garlic oil

Meanwhile, peel and finely chop **1 medium garlic clove** (about 1 teaspoon). Finely chop **parsley leaves and stems**. In reserved bowl, combine **garlic, parsley, 1 tablespoon oil**, and **a pinch each salt and pepper**. Add to skillet with **roasted gnocchi**, and toss gently to combine. Season to taste with **salt and pepper**.



### 2. Add gnocchi & tomatoes

In a medium bowl, toss **gnocchi** and **half of the tomatoes** (save rest for own use) with **2 teaspoons oil** and **a pinch of salt**. Transfer to skillet along with **¼ cup water**, stirring to combine (reserve bowl for step 4). Bake in upper third of oven until gnocchi is tender, about 10 minutes.



### 5. Season ricotta

In same bowl, combine **ricotta** and **2 teaspoons each water and oil**, stirring until smooth. Season to taste with **salt and pepper**.



### 3. Broil gnocchi

Switch oven to broil. Broil in upper third of oven until **tomatoes** are blistered and **gnocchi** is browned in spots, about 2 minutes (watch closely as ovens vary).



### 6. Finish & serve

Spoon the **ricotta** into shallow bowls, and top with **gnocchi** and **roasted vegetables**, then drizzle with a little **olive oil**. Enjoy!