



Peak Season! Cheesy Butternut Squash Gnocchi

with Spinach & Rosemary



20-30min



2 Servings

Rosemary is an evergreen herb native to the Mediterranean, where it grows as a wild shrub. It's super fragrant with a deliciously savory flavor. In this one-skillet dish, it's combined with sweet butternut squash, pillowy gnocchi, melted mozzarella, and nutty Parmesan.

What we send

- garlic
- 1 red onion
- ½ lb butternut squash
- ¼ oz fresh rosemary
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 17.6 oz gnocchi ^{1,17}
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- box grater or microplane

Cooking tip

It's peak season for butternut squash, which means they're at their most delicious!

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 109g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and thinly slice **1 large garlic clove**. Halve, peel, and thinly slice **¾ cup of the onion** (save any remaining for own use). Cut **butternut squash** into ½-inch pieces. Strip **rosemary leaves** from half of the rosemary stems (save remaining for own use).



4. Brown gnocchi

Heat **1 tablespoon oil** in reserved skillet over medium. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cover and cook, without stirring, until tender and slightly golden and crisp on the bottom, about 4 minutes.



2. Roast butternut squash

In a medium ovenproof skillet, toss **squash, onions, garlic, and rosemary leaves** with **1½ tablespoons oil**; season with **salt and pepper**. Roast on upper oven rack until squash is tender and lightly browned, 12-15 minutes (watch closely). Transfer to a bowl. Wipe out skillet; reserve for step 4.



5. Stir in vegetables

Remove skillet with **gnocchi** from heat, then add **spinach** and **roasted squash mixture**, stirring to combine (spinach will wilt from residual heat). Add **½ cup water**, then season to taste with **salt and pepper**.



3. Grate cheeses

Coarsely shred **⅔ of the mozzarella** on the large holes of a box grater (save rest). Finely grate **Parmesan** on the small holes of box grater, if necessary.



6. Add cheese, broil & serve

Switch oven to broil. Sprinkle **shredded mozzarella** and **half of the Parmesan** over **gnocchi and vegetables** in skillet. Broil on upper oven rack until cheese is melted and browned in spots, 1-3 minutes (watch closely as broilers vary). Serve **gnocchi** with **remaining Parmesan** on the side to sprinkle as desired. Enjoy!