

# DINNERLY



## Easy Clean Up! Two Cheese Pizza Gnocchi with Spinach



20-30min



2 Servings

Is it pizza? Is it pasta? Don't question it. Just grab a fork and dig into this cheesy skillet of saucy gnocchi swirled with fresh spinach and gooey cheese. Because at Dinnerly, we believe you should never have to pick favorites. We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>1</sup>
- 3¾ oz mozzarella <sup>1</sup>
- 17.6 oz gnocchi <sup>2</sup>
- 8 oz tomato sauce
- ¼ oz Italian seasoning
- 5 oz baby spinach

## WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium ovenproof skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 760kcal, Fat 29g, Carbs 99g, Protein 31g

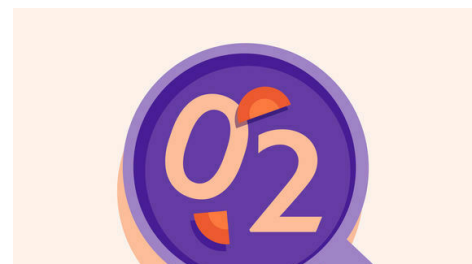


### 1. Prep ingredients

Preheat broiler with a rack in the top position.

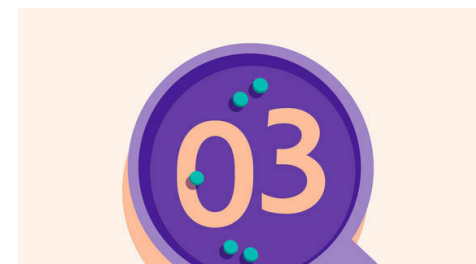
Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**, if necessary. Coarsely grate **mozzarella** on the large holes of a box grater.



### 2. Brown gnocchi

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Gently break apart any **gnocchi** that are stuck together, then add to skillet in one layer (it's okay if they overlap slightly). Cover and cook, without stirring, until tender, well browned, and crisp underneath, 4–5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 3. Cook sauce

Add **chopped garlic** and **1 tablespoon oil** to same skillet over medium-high heat; cook, stirring, until fragrant, about 30 seconds. Stir in **tomato sauce**, **1 teaspoon Italian seasoning**, **½ cup water**, and **½ teaspoon sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium-low and simmer until slightly reduced (about 1 cup), about 5 minutes.



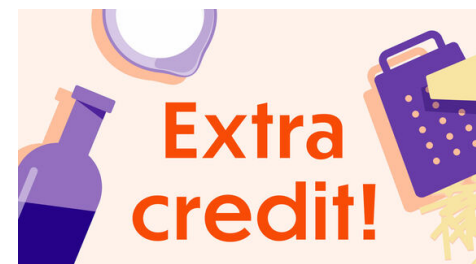
### 4. Cook spinach & gnocchi

Stir **spinach** into skillet with **sauce**; cover and cook over medium-low heat until just wilted, 1–2 minutes. Add **gnocchi** and **half of the Parmesan** to skillet, stirring to coat; season to taste with **salt** and **pepper**.



### 5. Broil gnocchi & serve

Top **pizza gnocchi** with **mozzarella** and **remaining Parmesan**. Broil on top oven rack until **cheese** is melted and browned in spots, 2–3 minutes (watch closely as broilers vary). Remove from oven and serve. Enjoy!



### 6. Craving extra protein?

Have carnivores at your table? Check out our handy protein packs! Sauté some ground beef as the start to your tomato sauce in step 3, or serve this pizza gnocchi alongside grilled chicken breasts or shrimp.