



Martha's Best Baked Tomato & Parsley Gnocchi

with Arugula Salad



20-30min



2 Servings

This one-skillet dinner features pillowy potato gnocchi coated in a no-cook tomato sauce with aromatic garlic, roasted red peppers, and fresh parsley. It's topped with fontina cheese that gets bubbly in the oven. A peppery arugula salad studded with toasty pine nuts rounds out the meal. It's the perfect comforting (and fast!) weeknight supper.

What we send

- garlic
- 2 oz roasted red peppers
- ¼ oz fresh parsley
- ½ oz pine nuts ²
- 1 lemon
- 14.1 oz can cherry tomatoes
- 17.6 oz pkg gnocchi ³
- 2 oz shredded fontina ¹
- 1 bag arugula

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- medium ovenproof skillet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 49g, Carbs 98g, Protein 27g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Coarsely chop **roasted peppers**. Pick and thinly slice **parsley leaves**, discarding stems. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **pine nuts** and cook, stirring, until lightly toasted, about 3 minutes (watch closely). Transfer to a plate. Reserve skillet for step 3.



4. Bake gnocchi

Spoon **tomato sauce** over **gnocchi** in skillet, then stir in **half of the fontina**. Cover skillet with foil. Bake on upper oven rack until sauce is warm and bubbling, 12-15 minutes (watch closely as ovens vary). Carefully remove gnocchi from oven and switch to broil.



2. Make dressing & sauce

Squeeze **1 teaspoon lemon juice** into a large bowl. Whisk in **1 tablespoon oil**, **1 teaspoon water**, and **½ teaspoon sugar**, season to taste with **salt** and **pepper**. Set aside until step 6. In a medium bowl, stir together **tomatoes, peppers, chopped garlic, parsley, 1 tablespoon oil**, and **1 teaspoon sugar**; season to taste with **salt** and **pepper**. Set sauce aside until step 4.



5. Broil gnocchi

Sprinkle **gnocchi** with **remaining fontina**. Broil on upper oven rack until cheese is melted and browned in spots, about 3 minutes (watch closely). Remove from oven. Let stand for 5 minutes.



3. Brown gnocchi

Heat **2 tablespoons oil** in reserved skillet over medium-high. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cook, without stirring, until well browned and crisp on the bottom, about 4 minutes. Remove skillet from heat.



6. Finish salad & serve

Add **toasted pine nuts** and **arugula** to bowl with **lemon dressing**; toss to combine. Season to taste with **salt** and **pepper**. Serve **baked gnocchi** with **arugula salad** alongside. Enjoy!