

DINNERLY



Crispy Gnocchi with Tomatoes, Mozzarella & Pesto



20-30min



2 Servings

Crisp on the outside, soft and chewy little clouds on the inside. What more can you ask for from this perfect pasta? Well, some jammy tomatoes, gooey mozzarella, and a drizzle of basil pesto wouldn't hurt. We've got you covered!

WHAT WE SEND

- 14½ oz can whole peeled tomatoes
- ¾ oz Parmesan ¹
- 17.6 oz pkg gnocchi ²
- 3¾ oz mozzarella ¹
- 2 oz basil pesto ¹

WHAT YOU NEED

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

TOOLS

- large 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 980kcal, Fat 53g, Carbs 98g, Protein 32g



1. Prep ingredients

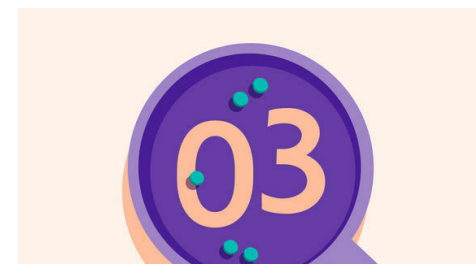
Finely chop **2 teaspoons garlic**. Finely chop **tomatoes** directly in can with kitchen shears. Finely grate **Parmesan**, if necessary.

Gently break apart any **gnocchi** stuck together.



2. Pan-fry gnocchi

Heat **3 tablespoons oil** in a large ovenproof skillet over medium-high. Carefully add **gnocchi** in an even layer (oil may splatter). Cook, without stirring, until well browned and crisp on the bottom, 4–5 minutes; transfer to a plate.



3. Cook tomatoes

Let skillet cool slightly, then add **1 tablespoon oil** and **chopped garlic**; cook over medium-low heat until softened and fragrant, about 30 seconds. Add **tomatoes** and **¼ cup water**. Bring to a simmer, then cook over low heat until sauce has reduced by ¼, about 10 minutes. Stir in **1 teaspoon sugar** and season to taste with **salt** and **pepper**.



4. Add gnocchi & cheese

Preheat broiler with a rack 6 inches from heat source.

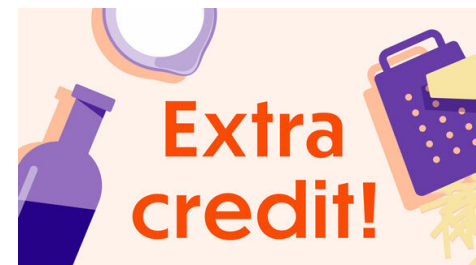
Return **gnocchi** to skillet with **tomatoes**; cook over high heat, stirring, until coated, one minute. Shake skillet to spread gnocchi into an even layer. Tear **mozzarella** into ½-inch pieces and evenly spread over top. Sprinkle with **Parmesan**.



5. Broil & serve

Place skillet with **gnocchi** on upper oven rack and broil until **cheese** is melted and browned in spots, 2–4 minutes.

Serve **crispy skillet gnocchi** with **pesto** dolloped evenly over top. Enjoy!



6. Carb it up!

Toast some garlic bread to scoop up leftover sauces and melted cheese! Rub a peeled garlic clove on the cut side of whatever bread you have on hand, then lightly brush with olive oil and season with salt and pepper. Stick it in a toaster oven or place directly on upper oven rack and broil until toasted.