



FAST

## Miso-Tomato Skillet Gnocchi

with Furikake-Butter Broccolini



20-30min



2 Servings

This meal is an umami bomb, practically exploding with deep savory flavor. First, we mix miso into a buttery tomato sauce that coats pillowy gnocchi. Then we sprinkle roasted broccolini with furikake—a salty-sweet Japanese seasoning including dried seaweed, sesame seeds, and sugar—that makes everything it touches delicious.



## What we send

- garlic (use 1 large clove)
- 1 oz scallions
- 1 oz fresh ginger (use half)
- 14 oz can whole peeled tomatoes
- 1 bunch broccolini
- furikake (use 1 tsp) <sup>11</sup>
- 1 pkg gnocchi <sup>1,17</sup>
- 1 oz white miso <sup>1,6</sup>
- ¼ oz fresh basil

## What you need

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>

## Tools

- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 760kcal, Fat 49g, Carbs 67g, Proteins 14g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Peel **half of the ginger**, then finely chop (save rest for own use). Finely chop **tomatoes** directly in can with kitchen shears. Trim and discard ends from **broccolini**, then halve lengthwise, if large.



### 4. Sauté aromatics

Reduce heat to medium, then add **1 tablespoon oil** to same skillet. Transfer **garlic, ginger, and half of the scallions** to skillet, then cook, stirring, until fragrant, about 30 seconds.



### 2. Roast broccolini

Transfer **broccolini** to a rimmed baking sheet; toss with **2 teaspoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes. Toss roasted broccolini on baking sheet with **½ tablespoon butter** and **1 teaspoon of the furikake**.



### 5. Build sauce

Transfer **tomatoes and their juices** to skillet. Bring to a simmer; cook, stirring occasionally, until liquid is reduced by half and sauce is flavorful, about 5 minutes. Stir in **miso, ½ tablespoon water**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



### 3. Brown gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high. Gently break apart **any gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate. Return skillet to stovetop.



### 6. Finish & serve

Pick **basil leaves** from stems, discard stems; thinly slice leaves. Stir **gnocchi** and half of the basil into **tomato sauce**, loosening sauce with **1 tablespoon water** at a time, until it reaches desired consistency. Transfer **gnocchi and sauce** to shallow bowls; garnish with **remaining basil and scallions**. Sprinkle with **a pinch of the furikake**. Serve with **broccolini**. Enjoy!