



Roasted Gnocchi

with Squash, Tomatoes & Fresh Ricotta



20-30min



2 Servings

Tender potato gnocchi makes a delicious blank canvas for just about any flavor combination. For this dish, we did something that might sound crazy—crazy delicious, that is! We broiled them alongside tomatoes and butternut squash, with a hint of garlic and a drizzle of olive oil, for a one-pan winner dinner. The toasty pasta and tender veggies are served over a creamy bed of fresh ricotta cheese.

What we send

- ½ lb butternut squash
- 17.6 oz gnocchi ²
- 4 oz grape tomatoes
- garlic
- ½ oz fresh parsley
- 4 oz ricotta ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

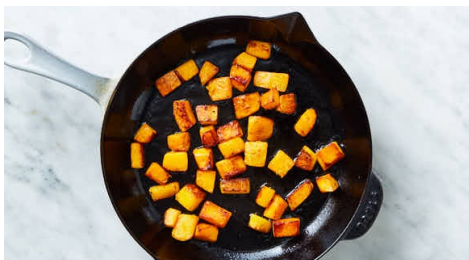
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 35g, Carbs 101g, Protein 22g



1. Roast butternut squash

Preheat oven to 450°F with a rack in the upper third.

Cut **butternut squash** into ¾-inch pieces. Carefully break apart any **gnocchi** that are stuck together. Heat **2 tablespoons oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add squash to skillet. Cook, stirring occasionally, until squash is deeply browned in spots, about 5 minutes.



4. Make garlic-parsley oil

Meanwhile, finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems**. In reserved bowl, combine **garlic, parsley, 1 tablespoon oil**, and **a pinch each of salt and pepper**. Add **garlic-parsley oil** to skillet with **roasted gnocchi**, and toss gently to combine. Season to taste with **salt** and **pepper**.



2. Add gnocchi & tomatoes

In a medium bowl, toss **gnocchi** and **tomatoes** with **2 teaspoons oil** and **a pinch of salt**. Transfer to same skillet along with **¼ cup water**, stirring to combine (reserve bowl for step 4). Bake on upper oven rack until gnocchi are tender, about 10 minutes.



5. Season ricotta

In same bowl, combine **ricotta** and **2 teaspoons each of water and oil**, stirring until smooth. Season to taste with **salt** and **pepper**.



3. Broil gnocchi

Switch oven to broil. Broil on upper oven rack until **tomatoes** are blistered and **gnocchi** are browned in spots, about 2 minutes (watch closely as broilers vary).



6. Finish & serve

Spoon **seasoned ricotta** into shallow bowls and top with **roasted gnocchi and vegetables**; drizzle with a little **olive oil**. Enjoy!