

DINNERLY



Baked Creamy Truffle Gnocchi with Butternut Squash & Peas



40-50min



2 Servings

Let's see how many fancy ingredients we can pack into one meal! Pillowy gnocchi? Check. Creamy Alfredo sauce? Check. Truffle dust? You betcha. Throw in some elevated veggies like butternut squash and plump peas for good measure, and a combo of fontina and Parmesan to bring this cheesy masterpiece to your table in only three steps. We've got you covered!

WHAT WE SEND

- aluminum foil tray
- ½ lb butternut squash
- 2 (2 oz) shredded fontina ¹
- ¾ oz Parmesan ¹
- 17.6 oz pkg gnocchi ²
- 2½ oz peas
- 10 oz Alfredo sauce ¹
- ¼ oz truffle dust

WHAT YOU NEED

- nonstick cooking spray
- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 970kcal, Fat 45g, Carbs 110g, Protein 36g



1. Roast squash

Preheat oven to 450°F with a rack in the upper third. Grease aluminum foil tray with **nonstick spray**.

In prepared tray, toss **butternut squash** with **2 teaspoons oil**; season with **salt** and **pepper**. Roast until squash is browned and tender, 20–25 minutes.

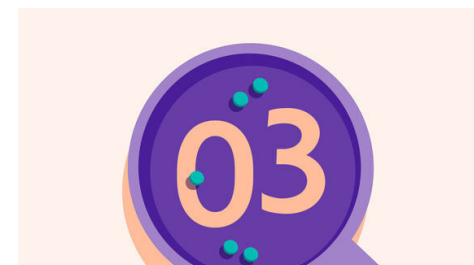
Finely grate **Parmesan**, if necessary, into a small bowl. Add **fontina** and toss to combine.



2. Mix gnocchi

Flip **squash** with a thin metal spatula. To foil tray with squash, add **gnocchi**, **peas**, **Alfredo sauce**, **half of the cheese**, **⅓ cup water**, **½ teaspoon truffle dust**, and **salt** and **pepper**.

Gently mix until ingredients are evenly incorporated. Top with **remaining cheese**.



3. Bake & serve

Bake until **sauce** is bubbling and **cheese** is browned, another 15–20 minutes. Cool for 5 minutes before serving. Enjoy!



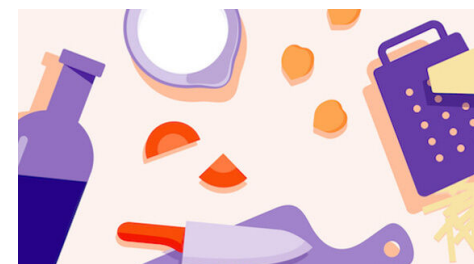
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!