



One-Pot Crispy Gnocchi Florentine

with Artichoke Pesto & Ricotta



20-30min



2 Servings

Nothing makes weeknight meal planning easier than a hearty one-skillet dinner. Pan-fried gnocchi are coated in a luscious sauce made with artichoke pesto, tender baby spinach, and savory Parmesan cheese, then topped with dollops of creamy ricotta cheese before being broiled until lightly browned and bubbling. We top it off with refreshing marinated plum tomatoes and some toasted ciabatta on the side.

What we send

- 1 plum tomato
- garlic (use 2 large cloves)
- ¾ oz piece Parmesan ⁷
- 1 lemon
- 4 oz artichoke pesto ⁷
- 1 pkg gnocchi ^{1,17}
- 5 oz baby spinach
- 1 container ricotta ⁷
- 2 ciabatta rolls ¹

What you need

- balsamic vinegar (or red wine vinegar)
- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 1140kcal, Fat 45g, Carbs 153g, Proteins 34g



1. Marinate tomatoes

Core **tomato**, then cut into ¼-inch pieces. Peel and finely chop **2 teaspoons garlic**. In a small bowl, whisk to combine **1 teaspoon each vinegar and oil**. Season to taste with **salt and pepper**. Stir in tomatoes and ½ teaspoon of the chopped garlic, and set aside to marinate.



2. Prep ingredients

Preheat broiler with rack 6 inches from heat source. Finely grate **Parmesan**. Finely grate **½ teaspoon lemon zest** into a medium bowl, then squeeze in **1 teaspoon lemon juice**. Stir in **artichoke pesto** and **½ cup water**. Cut any remaining lemon into wedges.



3. Pan-fry gnocchi

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Gently break apart any **gnocchi** that are stuck together; carefully (to avoid splattering) add gnocchi to skillet in one layer. Cook, without stirring, until very well browned and crisp on underside, 4-5 minutes. Using a slotted spoon, transfer gnocchi to a plate.



4. Wilt spinach

Add **remaining chopped garlic, spinach** (in batches, if necessary), and **a pinch each salt and pepper** to same skillet over medium-high. Cook, stirring, until spinach is just wilted, 1-2 minutes. Return **gnocchi** to skillet. Stir in **artichoke pesto mixture**. Add **half of the Parmesan**. Cook, stirring, until mixture is thickened slightly and coats the gnocchi, 1-2 minutes.



5. Add sauce

Remove skillet from heat. Season **gnocchi** to taste with **salt and pepper**. Spoon **ricotta** in heaping tablespoons over gnocchi, then top with **remaining Parmesan**. Split **ciabatta**, if necessary; drizzle cut sides with **oil**, and season with **salt and pepper**.



6. Add ricotta & broil

Broil **gnocchi** in skillet on upper oven rack, with ciabatta alongside (directly on oven rack or on a baking sheet) until **Parmesan** and **ricotta** are lightly browned, and ciabatta is lightly toasted, 2-3 minutes (watch closely, as broilers may vary). Spoon **marinated tomatoes** over **gnocchi**. Serve **gnocchi** with **any lemon wedges**, for squeezing over top, if desired. Enjoy!