



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 sweet grape 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
- 1 pkg gnocchi ^{1,17}
- 1 container grape tomatoes (use half)
- garlic (use 1 large clove)
- ½ oz fresh parsley
- 1 container ricotta ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium ovenproof 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.

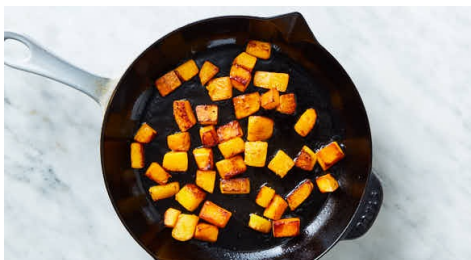
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 800kcal, Fat 37g, Carbs 113g, Proteins 17g



1. Roast butternut squash

Preheat oven to 450°F with a rack in the upper third. Cut **butternut squash** into $\frac{3}{4}$ -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 parsley-garlic oil

Meanwhile, peel and finely chop **1 teaspoon garlic**. Finely chop **parsley leaves and stems** together. 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

Meanwhile, in a medium bowl, toss **gnocchi** and **half of the tomatoes** (save rest for own use) 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 is tender, about 10 minutes.



5. Season ricotta

In same bowl, combine **ricotta** and **2 teaspoons each 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** is 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**