



Cheesy Skillet Gnocchi

with Pan-Roasted Butternut Squash & Spinach



20-30min



2 Servings

Rosemary is an evergreen herb native to the Mediterranean, where it grows as a wild shrub. It's super fragrant with a deliciously savory flavor. In this one-skillet dish, it's combined with sweet butternut squash, pillowy gnocchi, melted mozzarella, and nutty Parmesan.

What we send

- garlic (use 1 large clove)
- 1 medium red onion
- ½ lb butternut squash
- ¼ oz fresh rosemary
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- 1 pkg gnocchi ^{1,17}
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- box grater or microplane

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 780kcal, Fat 29g, Carbs 110g, Proteins 23g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and thinly slice **1 large garlic clove**. Halve, peel, and thinly slice **¾ cup of the onion** (save any remaining for own use). Cut **butternut squash** into ½-inch pieces.



2. Roast butternut squash

In a medium ovenproof skillet, toss **squash, onions, garlic**, and **half of the rosemary sprigs** with **1½ tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until squash is tender and lightly browned, 12-15 minutes (watch closely). Transfer to a bowl (pick rosemary leaves from stems into bowl, discarding stems). Wipe out skillet; reserve for step 4.



3. Grate cheeses

Coarsely shred **¾ of the mozzarella** on the large holes of a box grater (save rest). Finely grate **Parmesan** on the small holes of box grater.



4. Brown gnocchi

Heat **1 tablespoon oil** in reserved skillet over medium. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cover and cook, without stirring, until tender and slightly golden and crisp on the underside, about 4 minutes.



5. Stir in vegetables

Remove skillet with **gnocchi** from heat, then add **spinach** and **roasted squash mixture**, stirring to combine (spinach will wilt from residual heat). Add **½ cup water**, then season to taste with **salt** and **pepper**.



6. Add cheese, broil & serve

Switch oven to broil. Sprinkle **shredded mozzarella** and **half of the Parmesan** over **gnocchi and vegetables** in skillet. Broil on upper oven rack until cheese is melted and browned in spots, 1-3 minutes (watch closely). Serve **gnocchi** with **remaining Parmesan** on the side to sprinkle as desired. Enjoy!