



## Pizza Margherita Gnocchi

with Spinach & Two Cheeses



ca. 20min



2 Servings

Gnocchi are versatile Italian potato dumplings perfect for saucy dishes like this quick one-skillet recipe. Inspired by pizza Margherita, the gnocchi are tossed in a fresh plum tomato sauce and blanketed with mozzarella and Parmesan cheese, then sprinkled with basil for a fresh, herby pop.



## What we send

- 1 pkg gnocchi <sup>1,17</sup>
- garlic (use 1 large clove)
- 9 oz tomatoes
- ½ oz fresh basil
- 1 pkg mozzarella <sup>7</sup>
- 2 (¾ oz) pieces Parmesan <sup>7</sup>
- crushed red pepper
- pizza spice blend (use 1 tsp)
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & pepper
- butter <sup>7</sup>

## Tools

- medium ovenproof skillet
- box grater

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 890kcal, Fat 46g, Carbs 93g, Proteins 29g



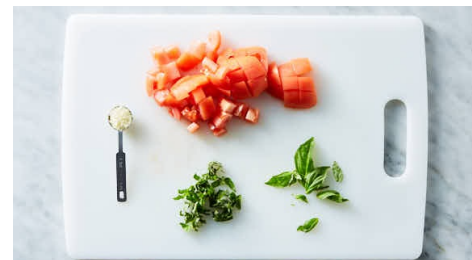
### 1. Brown gnocchi

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Gently break apart any **gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until gnocchi are well browned and crisp on the bottom, about 4 minutes. Cook, stirring, until just warm, 1 minute. Transfer to a plate. Reserve skillet for step 4.



### 4. Cook tomato sauce

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chopped garlic** and a **pinch of crushed red pepper**. Cook, stirring, until fragrant, about 30 seconds. Add **chopped tomatoes** and **½ cup water**. Cook, stirring occasionally, until liquid is reduced by half and tomatoes begin to break down, about 5 minutes.



### 2. Prep fresh tomato sauce

Peel and finely chop **1 teaspoon garlic**. Core **tomatoes**, then cut into ½-inch pieces. Pick **basil leaves**, discarding stems. Chop half of the basil leaves, leaving remaining leaves whole.



### 5. Add gnocchi & spinach

To skillet with **tomato sauce**, stir in **chopped basil**, **1 teaspoon pizza spice blend**, **¼ teaspoon salt** and a **few grinds of pepper**. Cook over medium-high heat until fragrant, 30 seconds. Add **spinach**, **2 tablespoons water**, and **1 tablespoon butter**. Cook, stirring, until spinach is just wilted, 1-2 minutes. Remove from heat. Return **gnocchi** to skillet and stir to combine.



### 3. Prep cheeses

Preheat broiler with top rack 6 inches from heat source. Coarsely grate **all of the mozzarella and Parmesan** on the large holes of a box grater.



### 6. Broil & serve

Sprinkle **mozzarella and Parmesan** over **gnocchi**. Broil on top oven rack until **cheese** is melted and browned in spots, 3-5 minutes (watch closely as broilers vary). Garnish with **whole basil leaves**. Enjoy!