



## Corn & Spinach Gnocchi

with Toasted Almond & Fennel Salad



20-30min



2 Servings

Fennel is a flowering vegetable with a white bulb, green stalks, and delicate fronds. Even though it's part of the carrot family, fennel has a distinct licorice-like flavor. The bulb has a delightfully crisp texture that is ideal for thinly slicing and tossing into a salad.



## What we send

- 1 shallot
- 1 lemon
- garlic (use 1 large clove)
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkt vegetable broth concentrate
- 7 oz fennel
- 1 oz sliced almonds <sup>15</sup>
- 1 pkg gnocchi <sup>1,17</sup>
- 5 oz corn
- 3 oz baby spinach

## What you need

- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- olive oil
- kosher salt & ground pepper

## Tools

- box grater or microplane
- medium nonstick 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), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

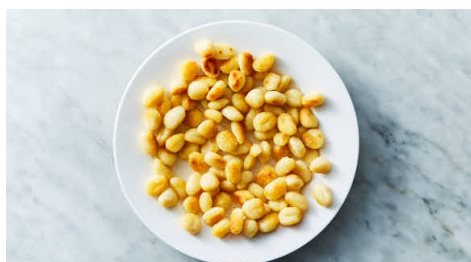
### Nutrition per serving

Calories 880kcal, Fat 43g, Carbs 111g, Proteins 19g



### 1. Prep ingredients

Thinly slice **½ cup shallot rings**. Finely grate **½ teaspoon lemon zest**, then separately squeeze **2 teaspoons juice** into a small bowl. Finely chop **1 teaspoon garlic**. Coarsely grate **Parmesan** on the large holes of a box grater. In a liquid measuring cup, stir to combine **broth concentrate** and **½ cup water**.



### 4. Brown gnocchi

Gently pull apart any **gnocchi** that are stuck together. Heat **3 tablespoons oil** in same skillet over medium-high until shimmering. Add gnocchi (careful as oil may splatter) in a single layer and cook, without stirring, until crisp and deeply golden underneath, 3-4 minutes. Shake skillet to loosen gnocchi, then transfer to a plate. Set skillet aside to cool, 2-3 minutes.



### 2. Prep salad

Trim end from **fennel**, cut into quarters lengthwise, then thinly slice crosswise (about 2 cups). In a medium bowl, whisk together **lemon zest**, **½ tablespoon vinegar**, **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add **fennel slices** and **¼ of the shallots**, tossing to combine. Set aside until step 6



### 5. Cook veggies & gnocchi

Heat **2 teaspoons oil** in same skillet over medium. Add **garlic** and **remaining shallots**. Cook, stirring, until fragrant, about 30 seconds. Add **corn**, and cook until tender, about 2 minutes. Add **broth mixture** and bring to a boil. Stir in **spinach**, **lemon juice**, and **gnocchi** to skillet. Season to taste with **salt** and **pepper**. Cook until spinach is just wilted, 1-2 minutes.



### 3. Toast almonds

Heat a medium nonstick skillet over medium-high. Add **almonds** and cook, stirring, until lightly toasted and fragrant, 1-2 minutes. Transfer to a plate. Sprinkle lightly with **salt**.



### 6. Finish salad & serve

Add **almonds** to **fennel salad** and toss to combine. Spoon **gnocchi** onto plates, then top with **half of the Parmesan**. Serve **gnocchi** with **fennel salad** alongside and **remaining Parmesan** for topping as desired. Enjoy!