



## One-Pot Crispy Gnocchi Florentine

with Red Pepper 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 red pepper 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 <sup>7</sup>
- 1 lemon
- 4 oz roasted red pepper pesto <sup>7</sup>
- 1 pkg gnocchi <sup>1,17</sup>
- 5 oz baby spinach
- 1 container ricotta <sup>7</sup>
- 2 ciabatta rolls <sup>1</sup>

## What you need

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

## Tools

- microplane or grater
- large nonstick, ovenproof 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. Finely chop **2 teaspoons garlic**. In a small bowl, whisk to combine **1 teaspoon each of vinegar and oil**. Season to taste with **salt** and **pepper**. Stir in **tomatoes** and **½ teaspoon of the chopped garlic**; set aside to marinate until step 6.



### 2. Prep ingredients

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



### 3. Pan-fry gnocchi

Heat **2 tablespoons oil** in a large nonstick, ovenproof 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 of 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 **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. Broil & serve

Broil **gnocchi** on top 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!