



## 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 <sup>1,17</sup>
- 1 container grape tomatoes (use half)
- garlic
- ½ oz fresh parsley
- 1 container ricotta <sup>7</sup>

## 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.**

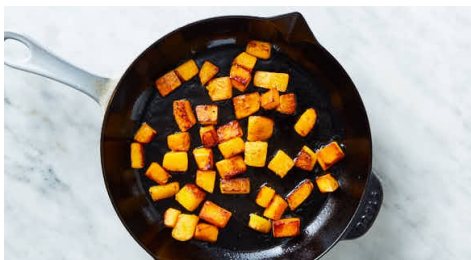
**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## 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 810kcal, Fat 36g, Carbs 103g, Proteins 23g



### 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, 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 are 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** are 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!