



Take-Out Style: Cheesy Tomato-Baked Gnocchi

with Italian Wedge Salad



20-30min



2 Servings

Gnocchi just might be the most adorable of pastas. Its shape and grooved texture are actually functional: They allow these little potatoey pillows to soak up and hold on to sauces, like the garlicky-basil tomato sauce here. This, in turn, becomes the base for a new take on Parm—smothered with, not one, but two cheeses! Mozzarella and Parmesan, to create the ooey-goey, rich topping of your dreams.

What we send

- garlic
- ¾ oz piece Parmesan ⁷
- 2 pkgs mozzarella ⁷
- 1 can whole peeled tomatoes
- ¼ oz fresh basil
- 1 pkg gnocchi ^{1,17}
- 1 romaine heart
- 2 oz roasted red peppers
- pizza spice (use ½ tsp)

What you need

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

Tools

- box grater
- medium (10") 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 1050kcal, Fat 55g, Carbs 102g, Proteins 43g



1. Prep ingredients

Preheat broiler with the top rack 6 inches from heat source. Finely chop **1½ teaspoons garlic**. Grate **Parmesan** on the small holes of a box grater. Coarsely grate **all of the mozzarella** on the large holes of a box grater. Cut **tomatoes** directly in can with kitchen shears until finely chopped. Pick **basil leaves** from **stems** (do not discard stems).



4. Broil gnocchi

Add **gnocchi** and **half of the Parmesan** to skillet with **tomato sauce**, stirring to combine. Season to taste with **salt** and **pepper**. Top gnocchi with **mozzarella** and **remaining Parmesan**. Broil on top oven rack until cheese is melted and browned in spots, 2-3 minutes (watch closely as broilers vary). Let sit for 5 minutes.



2. Brown gnocchi

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **gnocchi** to skillet in an even layer, overlapping slightly, breaking apart any that are stuck together. Cover and cook, without stirring, until tender, well browned, and crisp on the bottom, 4-5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



5. Prep salad

Meanwhile, trim end from **romaine**, then halve lengthwise and cut into wedges. Finely chop **roasted peppers**. Transfer to a small bowl, then whisk in **remaining chopped garlic**, **2 tablespoons oil**, **2 teaspoons vinegar**, and **½ teaspoon pizza spice**. Season to taste with **salt** and **pepper**.



3. Make tomato sauce

Heat **1 teaspoon of the chopped garlic** and **1 tablespoon oil** in same skillet over medium-high. Cook, stirring, until fragrant, about 30 seconds. Add **tomatoes**, **basil stems**, and **½ teaspoon sugar**. Bring to a boil over high heat, then reduce heat to medium-low, and simmer until reduced to about 1½ cups, about 5 minutes; discard basil stems. Season to taste with **salt** and **pepper**.



6. Serve

Spoon **red pepper vinaigrette** over **romaine wedges**. Serve **cheesy tomato-baked gnocchi** topped with **torn basil leaves** and **Italian wedge salad** alongside. Enjoy!