



Umami-Rich Tomato-Basil Skillet Gnocchi

with Furikake Broccolini



20-30min



2 Servings

This meal is an umami bomb, exploding with deep, savory flavor. First, we mix miso sauce into a buttery tomato sauce that coats pillowy gnocchi. Then we sprinkle roasted broccolini with furikake—a salty-sweet Japanese seasoning including dried seaweed, sesame seeds, and sugar—that makes everything it touches delicious.

What we send

- garlic
- 1 oz scallions
- 1 oz fresh ginger (use half)
- 14 oz can whole peeled tomatoes
- 1 bunch broccolini
- ¼ oz furikake ¹¹
- 1 pkg gnocchi ^{1,17}
- 1 pkt miso sauce ^{1,4,6}
- ¼ oz fresh basil

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 37g, Carbs 106g, Proteins 20g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Peel and finely chop **half of the ginger**. Finely chop **tomatoes** directly in can with kitchen shears. Trim ends from **broccolini**, then halve lengthwise, if large.



2. Roast broccolini

Transfer **broccolini** to a rimmed baking sheet; toss with **2 teaspoons oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes. Carefully toss roasted broccolini on baking sheet with **½ tablespoon butter** and **1 teaspoon furikake**.



3. Brown gnocchi

Heat **2 tablespoons oil** in a medium 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 very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate. Return skillet to stovetop.



4. Sauté aromatics

Heat **1 tablespoon oil** in same skillet over medium. Add **chopped garlic and ginger** and **half of the scallions**; cook, stirring, until fragrant, about 30 seconds.



5. Make sauce

Stir **tomatoes** into skillet with **aromatics**. Bring to a simmer; cook, stirring occasionally, until liquid is reduced by half and sauce is flavorful, about 5 minutes. Stir in **miso**, **½ tablespoon water**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Pick and thinly slice **basil leaves**, discarding stems. Stir **gnocchi** and **half of the basil** into **sauce**, adding **1 tablespoon water** at a time as needed, until sauce is the desired consistency. Spoon **gnocchi and sauce** into shallow bowls; garnish with **remaining basil and scallions** and sprinkle with **a pinch of furikake**. Serve with **broccolini** alongside. Enjoy!