

## Shrimp & Gnocchi Sheetpan Bake

with Pesto



20-30min



2 Servings

### What we send

- 10 oz pkg shrimp <sup>2</sup>
- 17.6 oz gnocchi <sup>1,17</sup>
- ¾ oz Parmesan <sup>7</sup>
- 2 plum tomato
- 2 oz basil pesto <sup>7</sup>
- 3 oz baby spinach
- 1 lemon

### What you need

- 2 tablespoons olive oil +
- kosher salt & ground pepper

### Tools

- rimmed baking sheet

### Allergens

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat oven to 425° F with a rack in the upper third.

Cut tomatoes into ½-inch thick wedges. Finely grate parmesan. Cut lemon into wedges.

## 4. Wilt spinach

Remove rimmed baking sheet from oven and switch to broil.

Add spinach to sheet tray and toss with tomatoes, gnocchi, and shrimp; spread into an even layer. Sprinkle the top with parmesan, reserving 2 tablespoons for garnish if desired.

## 2. Start gnocchi

Add tomatoes and gnocchi to a rimmed baking sheet, carefully breaking apart any that are stuck together. Toss with 2 tablespoons oil and season with salt and pepper. Roast on upper oven rack for 10 minutes.

## 5. Broil

Return to upper oven rack and broil until cheese is melted, spinach is wilted, and gnocchi are just starting to brown in places, 2-4 minutes (watch carefully as broilers vary).

## 3. Cook shrimp

Pat shrimp dry and season with salt and pepper. Add to baking with gnocchi and tomatoes and drizzle with more oil. Return to oven and cook until shrimp are cooked through and gnocchi and tomatoes are tender, 8-10 minutes more.

## 6. Finish

Squeeze lemon over the top of everything and drizzle sheet tray with pesto. Serve with extra lemon on the side. Enjoy!