

# DINNERLY



## Easy Clean Up! Sheet Pan Gnocchi & Shrimp

with Veggies & Pesto



45min



2 Servings

You heard us right: It's gnocchi night. It's also the night when you won't be sweating over a pile of dishes, because this meal comes together on just one baking sheet. Roast gnocchi with bell peppers, onions, and grape tomatoes, then toss them with some herby pesto. That's it—seriously! We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- 4 oz roasted red peppers
- ½ lb pkg shrimp <sup>2,17</sup>
- 1 pkg grape tomatoes
- 17.6 oz gnocchi <sup>1,17</sup>
- 2 oz basil pesto <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

### TOOLS

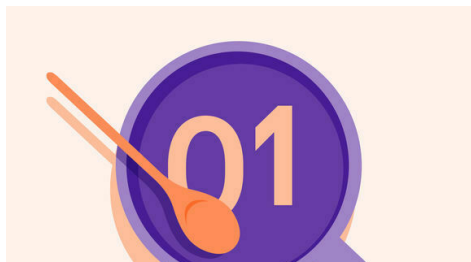
- rimmed baking sheet

### 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 940kcal, Fat 39g, Carbs 108g, Protein 40g

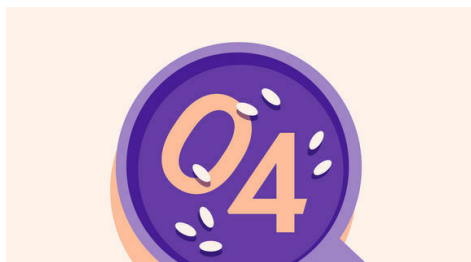


#### 1. Prep veggies; cook shrimp

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

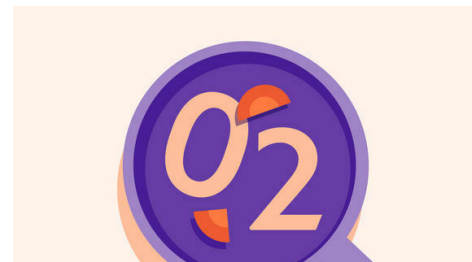
Thinly slice **half of the onion** (save rest for own use). Slice **roasted red peppers** into thin strips, if necessary.

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**. Toss on a rimmed baking sheet with **1 tablespoon oil**; broil until just curled and pink, 3–5 minutes. Transfer to a plate.



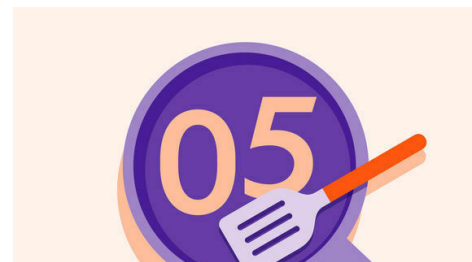
#### 4. Toss with pesto

Transfer **shrimp** to sheet pan with **veggies and gnocchi**. Toss directly on baking sheet with **pesto** and **4 tablespoons butter** until butter is melted. Season to taste with **salt** and **pepper**.



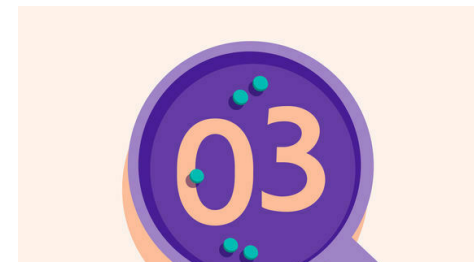
#### 2. Toss veggies & gnocchi

On same rimmed baking sheet, combine **peppers, tomatoes, onions, and gnocchi**, carefully breaking apart any that are stuck together. Toss with **2 tablespoons oil** and **1 teaspoon salt**. Season with **pepper**.



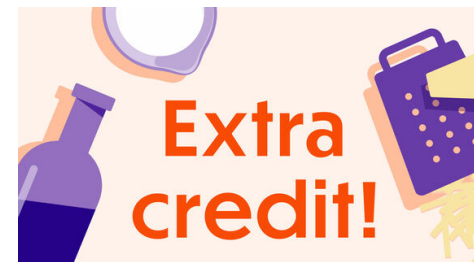
#### 5. Serve

Using a vegetable peeler, shave **Parmesan** over **gnocchi, shrimp, and veggies** and serve. Enjoy!



#### 3. Roast veggies & gnocchi

Transfer sheet with **veggies and gnocchi** to upper oven rack. Roast until gnocchi is crispy and golden and veggies are browned in spots, tossing halfway through cooking time, 25–30 minutes. Switch oven to broil and cook until deeply browned in spots, about 5 minutes (watch closely as broilers vary).



#### 6. Side salad!

Make an easy salad to serve alongside! Keep it quick by tossing arugula with a drizzle of oil, balsamic vinegar, and a pinch each of salt and pepper.