MARLEY SPOON

Easy Prep! Jumbo Shrimp & Gnocchi Florentine

with Pesto

20-30min 2 Servings

With just one sheet pan, we bake gnocchi and fresh tomatoes—concentrating their flavors and giving the little pillows of pasta a touch of browned chewiness. We then add sweet and tender jumbo shrimp and finish it off with baby spinach that wilts in a flash! Bright basil pesto, grated Parmesan, and a squeeze of fresh lemon are the final touches for this elegant weeknight meal.

What we send

- 2 plum tomatoes
- ¾ oz Parmesan [1]
- 1 lemon
- 17.6 oz gnocchi [2]
- 10 oz pkg jumbo shrimp [3]
- 5 oz baby spinach
- 2 oz basil pesto [1]

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Milk (1), Wheat (2), Shellfish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 28g, Carbs 88g, Protein 43g

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**, if necessary. Cut **lemon** into wedges.

2. Bake 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**. Bake on upper oven rack for 10 minutes.

3. Add shrimp

Rinse **shrimp** and pat very dry; season with **salt** and **pepper**. Add shrimp to baking sheet and drizzle with **oil**. Return to oven and bake until **gnocchi** and **tomatoes** are tender and shrimp are cooked through, 8–10 minutes more.

4. Add spinach

Remove baking sheet from oven and switch to broil.

Add **spinach** to baking sheet and toss with **tomatoes, gnocchi,** and **shrimp**; spread into an even layer. Sprinkle **Parmesan** over top, reserving 2 tablespoons for garnish.

5. Broil

Broil baking sheet on upper rack until **spinach** is wilted, **cheese** is melted, and **gnocchi** are just starting to brown in spots, 2–4 minutes (watch carefully as broilers vary).

6. Finish & serve

Squeeze **lemon** over the top of everything, drizzle with **pesto**, and sprinkle with **remaining Parmesan**. Serve with **lemon wedges** on the side. Enjoy!