

DINNERLY



Sheet Pan Meatballs & Gnocchi with Basil Pesto & Parmesan



40min



2 Servings

So you've finished up a long day and want to throw a bunch of stuff on a sheet pan and stick it in the oven, but you don't know what to throw!

That's where Dinnerly comes in. Try meatballs seasoned with our Tuscan spice blend, pillowy gnocchi, and juicy tomatoes topped with pesto and shaved Parmesan. That's it! How good does that sound? We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 10 oz pkg grass-fed ground beef
- 1 oz panko ³
- ¼ oz Tuscan spice blend
- 17.6 oz gnocchi ³
- 2 oz basil pesto ²
- ¾ oz Parmesan ²

WHAT YOU NEED

- 1 large egg ¹
- kosher salt & ground pepper
- 1 Tbsp olive oil
- 2 Tbsp butter ²

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1100kcal, Fat 50g, Carbs 99g, Protein 53g



1. Make meatballs

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

Quarter **tomatoes**.

In a medium bowl, stir to combine **ground beef, panko, half of the Tuscan spice, 1 large egg, and 1 teaspoon salt**. Divide into 8 meatballs.



2. Roast meatballs, gnocchi

On a rimmed baking sheet, combine **meatballs, tomatoes, and gnocchi**, carefully breaking apart any that are stuck together. Toss with **1 tablespoon oil**. Season with **salt and pepper**.

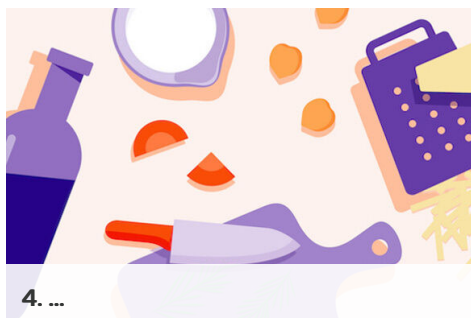
Roast on center oven rack until gnocchi are crispy and golden and meatballs are browned in spots, tossing halfway through cooking time, 25–30 minutes.



3. Finish & serve

Toss **meatballs, tomatoes, and gnocchi** directly on baking sheet with **pesto** and **2 tablespoons butter** until butter is melted. Season to taste with **salt and pepper**.

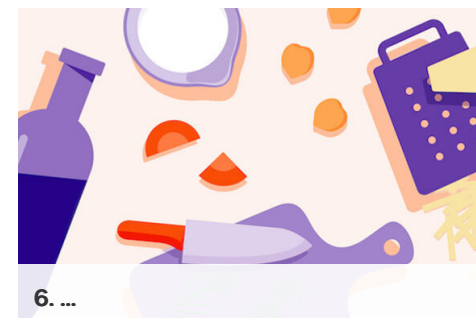
Using a vegetable peeler, shave **Parmesan** over **meatballs and gnocchi** before serving. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!