

# DINNERLY

## No Chop! Gnocchi Masala with Spinach



2 Servings

### WHAT WE SEND

- 1 yellow onion
- 17.6 oz gnocchi <sup>1,17</sup>
- ¼ oz garam masala
- 8 oz can tomato sauce
- ¾ oz coconut milk powder <sup>7,15</sup>
- 5 oz baby spinach

### WHAT YOU NEED

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

### TOOLS

- medium skillet

### ALLERGENS

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



#### 1. Chop onion

Finely chop onion.

In a liquid measuring cup, whisk together **coconut milk powder** and **1 cup hot water**; set aside until step 3.



#### 2. Brown gnocchi

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Gently break apart any **gnocchi** that are stuck together, then add to skillet in one layer (it's okay if they overlap slightly). Cover and cook, without stirring, until tender, well browned, and crisp underneath, 4–5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



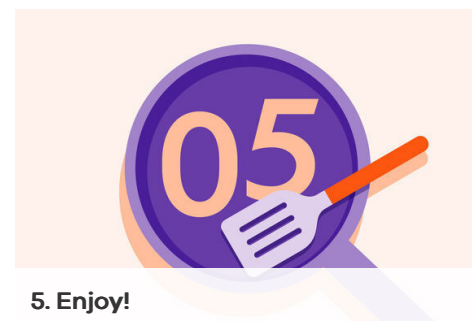
#### 3. Make masala sauce

Melt **2 tablespoons butter** in same skillet over medium heat. Add **onions** and **a pinch of salt**; cook, stirring, until softened, about 5 minutes. Add **tandoori spice**; cook, stirring, until fragrant, 1–2 minutes. Stir in **tomato sauce** and **coconut milk**, scraping up browned bits. Bring to a simmer. Reduce heat to medium-low and simmer until flavors have melded, 5–10 minutes.



#### 4. Add spinach & gnocchi

Stir **spinach** into **masala sauce** in batches until just wilted. Return **gnocchi** to skillet and stir until warmed through, 1–2 minutes. Season to taste with **salt** and **pepper**.



#### 5. Enjoy!

Enjoy!



#### 6.

Extra credit!