



Creamy Gnocchi Mac & Cheese

with Crispy Breadcrumbs & Asparagus

 30-40min  2 Servings

Delectable, rich, and creamy, this dish is a showstopper. We replace macaroni with gnocchi, add two cheeses, and include whole grain mustard and paprika for a savory kick. It's so nice, you'll want to have it twice—and the good news is, you'll have some creamy gnocchi mac & cheese leftover for lunch or dinner. To reheat, add gnocchi to a skillet over medium heat along with a dash of milk, stirring to prevent it from sticking.

What we send

- ½ lb asparagus
- 1 shallot
- ½ oz whole-grain mustard
- 1 oz panko ¹
- 17.6 oz gnocchi ¹
- 8 oz milk ²
- 2 (2 oz) shredded fontina ²
- ¼ oz paprika

What you need

- kosher salt & pepper
- olive oil
- red (or white) wine vinegar
- all-purpose flour ¹
- butter ²

Tools

- medium pot
- medium ovenproof skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1210kcal, Fat 68g, Carbs 117g, Protein 37g



1. Prep ingredients

Preheat broiler with racks in the upper and lower thirds. Bring a medium pot of **salted water** to a boil.

Trim woody ends from **asparagus**. Finely chop **shallot**.

In a medium bowl, whisk together **mustard**, **1 tablespoon of the shallots**, **2 tablespoons oil**, **1 tablespoon vinegar**, and a **generous pinch each of salt and pepper**.



4. Make cheese sauce

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **remaining shallots** and cook, stirring, until lightly browned and softened, about 2 minutes. Whisk in **2 tablespoons flour**; cook, stirring, 1 minute. While whisking, pour in **milk** and **½ cup water**. Bring to a simmer. Cook over medium heat, stirring, until thickened, about 2 minutes.



2. Prepare panko

In a small bowl, microwave **2 tablespoons butter** until melted. Stir in **panko** and a **pinch of salt**. Set aside until step 5.



5. Bake gnocchi

Off heat, stir in **all of the fontina** until smooth. Stir in **¼ teaspoon paprika** and **½ teaspoon salt**. Add **gnocchi** and stir gently until evenly coated. Top with **panko**.

Broil on lower oven rack until panko is browned, 5-8 minutes (watch closely as broilers vary). Let rest 5 minutes before serving.



3. Boil gnocchi

Add **gnocchi** to pot with boiling **salted water** and cook, stirring gently, until tender and most of the gnocchi float to the top, 2-3 minutes. Drain and set aside.



6. Roast asparagus & serve

Meanwhile, on a rimmed baking sheet, toss **asparagus** with **1 tablespoon oil** and season with **salt** and **pepper**. Broil on upper oven rack until bright green and crisp-tender, 5-8 minutes (watch closely). Drizzle **mustard vinaigrette** over top.

Serve **gnocchi mac & cheese** with **asparagus** alongside. Enjoy!