

# DINNERLY



## Saucy Tomato Gnocchi with Cucumber-Romaine Salad



20-30min



2 Servings

You say tomato, we say two tomatoes! Who says that tomato sauce has to feature only one form of tomato? Not us! This dish uses deeply flavorful, concentrated tomato paste as well as fresh plum tomato to create a balanced sauce perfect for pillowy gnocchi. We've got you covered!

## WHAT WE SEND

- cucumbers
- romaine heart
- plum tomatoes
- garlic
- tomato paste
- 7
- 1,17

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

## TOOLS

- colander
- large saucepan
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 700kcal, Fat 46g, Carbs 61g, Protein 15g



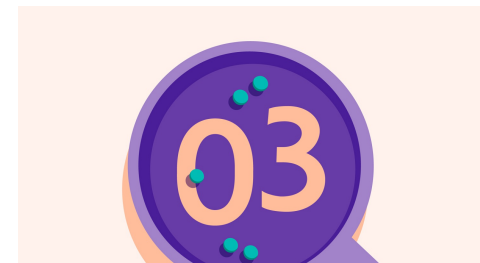
### 1. Prep salad

Bring a large saucepan of **salted water** to a boil. Trim ends from **cucumber**, halve lengthwise, then thinly slice crosswise into half moons. Thinly slice **romaine** crosswise, discarding end. In a large bowl whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add cucumbers to dressing and toss to coat.



### 2. Cook tomatoes

Cut **tomato** into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Grate **Parmesan**. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **tomatoes** and **¼ teaspoon salt** and cook, stirring, until softened, 3–5 minutes. Stir in garlic and **2 tablespoons of the tomato paste** (save rest for own use); cook until garlic is fragrant, about 1 minute.



### 3. Cook sauce

Stir **1 cup water**, **1 teaspoon vinegar**, and ½ **teaspoon sugar** into sauce, and bring to a boil. Reduce heat to medium and simmer until sauce is reduced to 1 cup, 5–7 minutes; season to taste with **salt** and **pepper**.



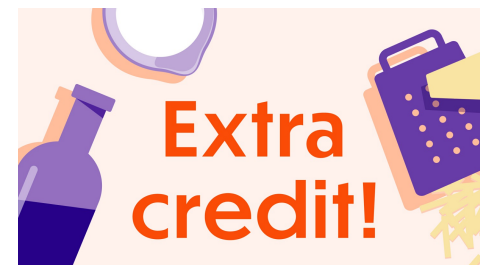
### 4. Cook gnocchi

While **sauce** cooks, add **gnocchi** to boiling water and cook, stirring gently, until tender, and most of the gnocchi float to the top, 2–3 minutes. Drain well.



### 5. Finish & serve

Add **gnocchi** to skillet with **sauce** along with **⅓ of the Parmesan** and cook, tossing until combined, about 2 minutes. Add **romaine** and **⅓ of the Parmesan** to bowl with **cucumbers** and toss to coat. Top **gnocchi** with **remaining Parmesan** and serve **salad** alongside. Enjoy!



### 6. Spice it up!

Crushed red pepper flakes or a drizzle of chili oil would add just the right amount of heat to this dish saucy dish.