

Spinach & Artichoke Gnocchi

with Blistered Tomatoes & Green Beans



20-30min



2 Servings

Blistering grape tomatoes is a simple, one-skillet trick that adds an incredible sweetness and depth of flavor to an already delicious ingredient.

What we send

- 7
- 1,17
- 7
- 7

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 1000kcal, Fat 60g, Carbs 103g, Proteins 21g



1. Prep green beans

Trim stem ends from **green beans**, then cut or snap in half.



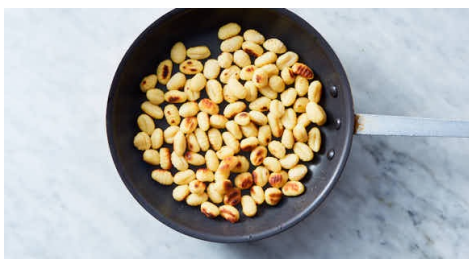
2. Make dressing

In a large bowl, whisk together **artichoke pesto** and **1 tablespoon each vinegar and oil**; season to taste with **salt** and **pepper**.



3. Blister vegetables

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **green beans, half of the tomatoes** (save rest for own use), and a **pinch of salt** to skillet and cook, stirring occasionally, until vegetables are tender and charred in spots, 8-10 minutes. Transfer vegetables to bowl with **dressing** and toss to combine.



4. Cook gnocchi

Heat **1 tablespoon oil** in same skillet over medium-high. Gently break apart **any gnocchi** that are stuck together and add to skillet in one layer, carefully to avoid splattering. Cover and cook, without stirring, until tender, very well browned, and crisp on the underside, 4-5 minutes.



5. Prep ingredients

While the **gnocchi** cooks, coarsely chop **spinach**. Using a vegetable peeler, shave **Parmesan** into strips. Peel and finely chop **½ teaspoon garlic**. In a small bowl, combine garlic and **mascarpone**; season to taste with **salt** and **pepper**.



6. Finish & serve

To the bowl with **marinated vegetables**, add **gnocchi** and **chopped spinach**, and toss to coat. Serve **gnocchi** topped with **shaved Parmesan** and **dollops of the garlic mascarpone**. Enjoy!