



## 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 <sup>2</sup>
- 17.6 oz pkg gnocchi <sup>2</sup>
- 8 oz milk <sup>1</sup>
- 2 (2 oz) shredded fontina <sup>1</sup>
- ¼ oz paprika

## What you need

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

## Tools

- medium pot
- medium ovenproof skillet
- rimmed baking sheet

## Allergens

Milk (1), Wheat (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!