



Cheesy Skillet Gnocchi

with Pan-Roasted Butternut Squash & Spinach

 20-30min  2 Servings

Rosemary is an evergreen herb native to the Mediterranean, where it grows as a wild shrub. It's super fragrant with a deliciously savory flavor. In this one-skillet dish, it's combined with sweet butternut squash, pillowy gnocchi, melted mozzarella, and nutty Parmesan.

What we send

- garlic
- 1 red onion
- ½ lb butternut squash
- ¼ oz fresh rosemary
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 17.6 oz gnocchi ^{1,17}
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium ovenproof skillet
- box grater or microplane

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 820kcal, Fat 31g, Carbs
109g, Protein 31g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and thinly slice **1 large garlic clove**. Halve, peel, and thinly slice **¾ cup of the onion** (save any remaining for own use). Cut **butternut squash** into ½-inch pieces. Strip **rosemary leaves** from half of the rosemary stems (save remaining for own use).



4. Brown gnocchi

Heat **1 tablespoon oil** in reserved skillet over medium. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cover and cook, without stirring, until tender and slightly golden and crisp on the bottom, about 4 minutes.



2. Roast butternut squash

In a medium ovenproof skillet, toss **squash, onions, garlic, and rosemary leaves** with **1½ tablespoons oil**; season with **salt and pepper**. Roast on upper oven rack until squash is tender and lightly browned, 12-15 minutes (watch closely). Transfer to a bowl. Wipe out skillet; reserve for step 4.



5. Stir in vegetables

Remove skillet with **gnocchi** from heat, then add **spinach** and **roasted squash mixture**, stirring to combine (spinach will wilt from residual heat). Add **½ cup water**, then season to taste with **salt and pepper**.



3. Grate cheeses

Coarsely shred **¾ of the mozzarella** on the large holes of a box grater (save rest). Finely grate **Parmesan** on the small holes of box grater, if necessary.



6. Add cheese, broil & serve

Switch oven to broil. Sprinkle **shredded mozzarella** and **half of the Parmesan** over **gnocchi and vegetables** in skillet. Broil on upper oven rack until cheese is melted and browned in spots, 1-3 minutes (watch closely as broilers vary). Serve **gnocchi** with **remaining Parmesan** on the side to sprinkle as desired. Enjoy!