

DINNERLY



Creamy Gnocchi Bake with Lemony Spinach Salad



20-30min



2 Servings

We love the story of Pi-gnocchi-o—the little wooden puppet whose nose gets longer and longer every time he eats gnocchi. It's a little known arthouse movie that didn't get much publicity. But, wow, is it good. And, wow, does that little guy get us. He loves gnocchi almost as much as we do. Just like the movie, this dish is sure to be a family favorite. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ¹
- 3¾ oz mozzarella ¹
- ¼ oz granulated garlic
- 17.6 oz gnocchi ²
- 1 lemon
- 2 oz roasted red peppers
- 5 oz baby spinach

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²
- 1 cup milk ¹

TOOLS

- box grater
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 42g, Carbs 97g, Protein 33g



1. Prep ingredients

Preheat broiler with a rack in the top position.

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



2. Cook gnocchi

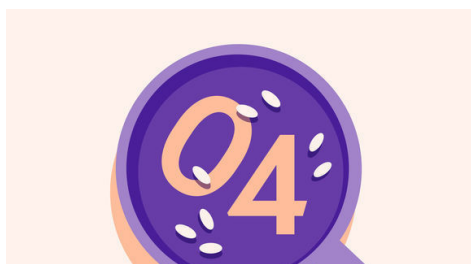
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer (they may overlap slightly). Cover and cook, without stirring, until tender, lightly golden, and slightly crisp on the bottom, about 4 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet and reserve for step 4.



3. Prep salad

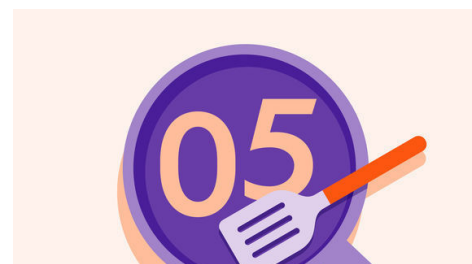
Meanwhile, squeeze **1 tablespoon lemon juice** into a medium bowl. Whisk in **1½ tablespoons oil** and **a pinch of sugar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.

Thinly slice **roasted red peppers**.



4. Make sauce

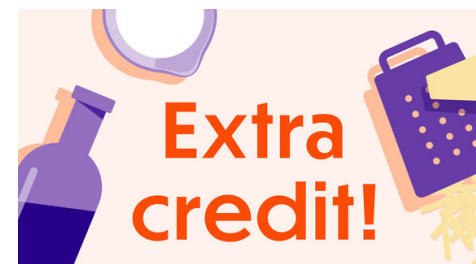
Melt **1 tablespoon butter** in reserved skillet over medium-high. Add **¼ teaspoon granulated garlic**; cook until fragrant, about 30 seconds. Whisk in **1 tablespoon flour** until fully combined. Slowly whisk in **1 cup milk**; cook until thick enough to coat back of a spoon, 2–3 minutes. Off heat, whisk in **Parmesan** until smooth; season with **salt** and **pepper**.



5. Broil gnocchi & serve

Add **gnocchi** and gently stir to coat. Top with **mozzarella**. Broil on top oven rack until cheese is melted and browned in spots, 1–3 minutes (watch closely as broilers vary). Transfer **spinach** and **roasted peppers** to bowl with **dressing**; toss to combine.

Serve **creamy gnocchi bake** with **lemony spinach salad** alongside. Enjoy!



6. Make it meaty!

Fact: Bacon makes everything better. Well, most things. Fry up some thick-cut bacon or pancetta, then roughly chop. Sprinkle over gnocchi before adding mozzarella in step 5 or serve on the side to top as desired.