



Cheesy Baked Gnocchi

with Zucchini & Roasted Peppers



ca. 20min



2 Servings

Three kinds of cheese are always better than one, right? That has to be a thing. This skillet gnocchi comes together in a flash, and it's pure comfort in each cheesy, creamy bite. We pan-fry gnocchi to add a golden brown crisp to the pillowy potato dumplings. A decadent sauce made with cream cheese, garlic, and zesty Italian seasoning coats the gnocchi before tossing in charred zucchini roasted peppers, Parmesan, and fontina.

What we send

- 2 zucchini
- 17.6 oz pkg gnocchi ²
- 2 oz roasted red peppers
- ¾ oz Parmesan ¹
- garlic
- 3 (1 oz) cream cheese ¹
- ¼ oz Italian seasoning
- 2 oz shredded fontina ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium ovenproof skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 50g, Carbs 95g, Protein 27g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Broil zucchini

Preheat broiler with a rack in the upper third.

Halve **zucchini**, then cut into ¼-inch half moons. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on upper oven rack until tender and browned in spots, about 7 minutes (watch closely as broilers vary).



4. Make sauce

In same skillet set over medium heat, combine **all of the cream cheese, garlic, 1 cup water**, and **1½ teaspoons Italian seasoning**; whisk until smooth. Season to taste with **salt** and **pepper**.

Remove from heat; stir in **gnocchi, zucchini, fontina**, and **roasted peppers**. Sprinkle top with **half of the Parmesan**.



2. Pan-fry gnocchi

Meanwhile, gently break apart any **gnocchi** stuck together.

Heat **3 tablespoons oil** in a medium ovenproof skillet over medium-high. Carefully add gnocchi in an even layer (oil may splatter). Cook, stirring halfway, until browned and crisp, 3-4 minutes.

Transfer to a plate. Wipe out skillet and reserved for step 4.



5. Broil gnocchi

Broil **gnocchi** on upper oven rack until bubbling and browned in spots, 2-3 minutes (watch closely as broilers vary).



3. Prep ingredients

While **gnocchi** cooks, cut **roasted peppers** into strips, if necessary.

Finely grate **Parmesan**, if necessary.

Finely chop **1 teaspoon garlic**.



6. Finish & serve

Serve **gnocchi** topped with **remaining Parmesan** and **a few grinds of pepper**. Enjoy!