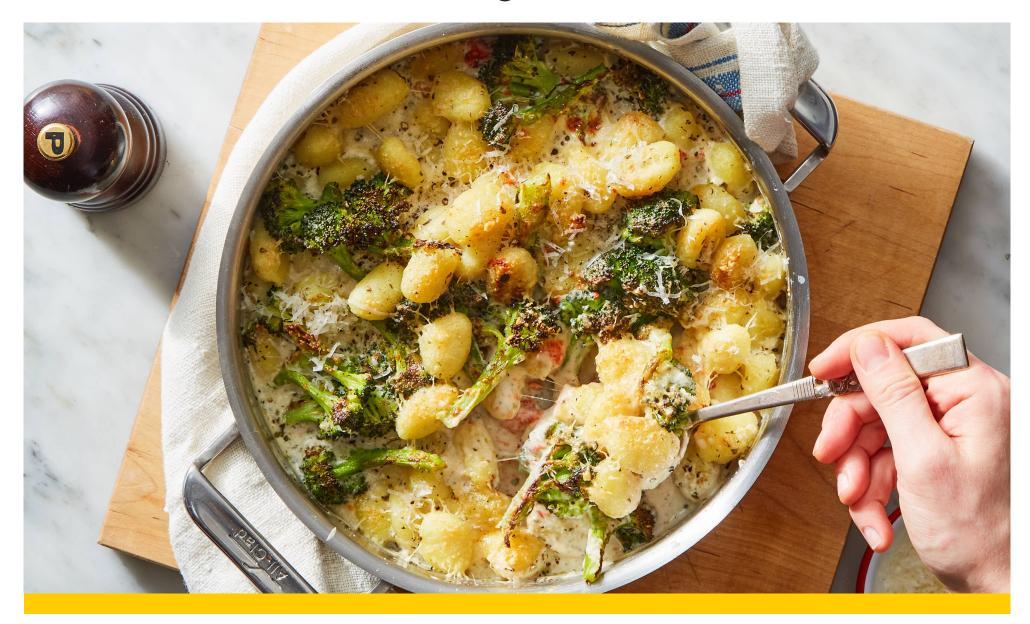
MARLEY SPOON



Fast! Cheesy Baked Gnocchi

with Broccoli & Roasted Peppers





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 broccoli, roasted peppers, Parmesan, and fontina.

What we send

- ½ lb broccoli
- 17.6 oz gnocchi 1
- 2 oz roasted red peppers
- ¾ oz Parmesan ²
- 3 (1 oz) cream cheese ²
- ¼ oz Italian seasoning
- 2 oz shredded fontina ²

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

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

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 50g, Carbs 93g, Protein 27g



1. Broil broccoli

Preheat broiler with a rack in the upper third. Cut **broccoli** into 1-inch florets, if necessary.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on upper oven rack until broccoli is tender and browned in spots, about 7 minutes (watch closely as broilers vary).



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.



3. Prep ingredients

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

Finely grate **Parmesan**, if necessary.

Finely chop 1 teaspoon garlic.



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**, **broccoli**, **fontina**, and **roasted peppers**. Sprinkle top with **half of the Parmesan**.



5. Broil gnocchi

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



6. Finish & serve

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