

DINNERLY



Pan-Fried Gnocchi with Corn, Tomato & Fresh Ricotta



ca. 20min



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

- 2 ears of corn
- 1 plum tomato
- 2 scallions
- 4 oz ricotta ¹
- 17.6 oz gnocchi ²

WHAT YOU NEED

- garlic
- butter ¹
- kosher salt & ground pepper
- olive oil

TOOLS

- medium 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 910kcal, Fat 43g, Carbs 110g, Protein 25g



1. Prep ingredients

Shuck **corn**, remove any strings, and cut kernels from cobs. Finely chop $\frac{1}{2}$ **teaspoon garlic**. Cut **tomato** into $\frac{1}{2}$ -inch pieces. Trim ends from **scallions**, then thinly slice.



2. Season ricotta

In a small bowl, combine **ricotta**, **2 tablespoons of the scallions**, **2 teaspoons oil**, and a **pinch each salt and pepper**. Stir until smooth.



3. Season corn & tomatoes

In a medium bowl, combine **corn**, **tomatoes**, **garlic**, **2 teaspoons oil**, and a **pinch each salt and pepper**.



4. Pan-fry gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high. Carefully add **gnocchi** in a nearly even layer, gently breaking apart any that are stuck together. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate. Rinse and dry skillet.



5. Finish & serve

Heat same skillet over medium-high. Add **corn**, **tomatoes**, and **1 tablespoon oil**. Cook until corn is tender, 2–3 minutes. Add $\frac{1}{4}$ **cup water**, **1½ tablespoons butter**, and **gnocchi** to skillet. Cook, stirring, until butter is melted, about 30 seconds. Season to taste with **salt** and **pepper**. Serve in bowls, top with **ricotta**, and garnish with **remaining scallions**. Enjoy!



6. Make it picky eater proof

If you've got gnocchi purists at your table, go ahead and just serve the gnocchi coated in the buttery tomato-corn sauce. Save the ricotta and scallion topping for those that appreciate it!