

DINNERLY



Pan-Fried Gnocchi with Lemon, Mascarpone & Spinach



20-30min



2 Servings

Gnocchi and mascarpone are both kind of hard to say, but we assure you, they're easy to eat! We flipped the script with these gnocchi by browning them in the pan rather than boiling them in water. They're coated in a creamy, dreamy, lemony mascarpone sauce, then topped with Parmesan. And we throw in tender spinach to keep those muscles working. We've got you covered!

WHAT WE SEND

- 1 lemon
- 3 oz mascarpone ¹
- ¾ oz Parmesan ¹
- 17.6 oz pkg gnocchi ²
- 5 oz baby spinach

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

- microplane or grater
- large nonstick 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 860kcal, Fat 53g, Carbs 84g, Protein 21g



1. Prep sauce & cheese

Into a medium bowl, finely grate ½ **teaspoon lemon zest** and ½ **teaspoon garlic**. Squeeze in 1 **teaspoon lemon juice**. Whisk in **all of the mascarpone**, ⅓ **cup water**, and a **pinch each of salt and pepper** until combined. Set aside until step 4.

Finely grate **Parmesan**, if necessary.



2. Pan-fry gnocchi

Heat 3 **tablespoons oil** in a large nonstick skillet over medium-high. Gently break apart any **gnocchi** stuck together, then add to skillet in an even layer (be careful, as oil may splatter). Cook, without stirring, until well browned and crisp on the bottom, 4–5 minutes.



3. Wilt spinach

Add **spinach** to skillet with **gnocchi**; cook, stirring, until just wilted, about 1 minute.



4. Add sauce & cheese

Reduce heat to low and stir in **mascarpone sauce**, tossing to coat **gnocchi**. Add **half of the grated Parmesan** in large pinches to avoid clumping. If sauce seems too thick, stir in 1 **tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.



5. Serve

Serve **pan-fried gnocchi** topped with **remaining Parmesan**. Enjoy!



6. Let kids pitch in!

Get your young master chefs involved in making the mascarpone sauce in step 1.