

DINNERLY



Cheesy Korean Gnocchi Bake with Gochujang & Mozzarella



20-30min



2 Servings

Tender gnocchi fuses with Korean flavors to create this spicy and savory one-skillet dish. Melting gooey mozzarella on top makes it utterly addictive. We simmer pan-fried gnocchi in an umami-rich sauce that gets a kick from Korean hot pepper paste. The mozzarella bubbles up to gooey perfection before we sprinkle on a final garnish of fresh scallions and toasted sesame seeds. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 (1 oz) gochujang ³
- ½ oz tamari soy sauce ³
- ¼ oz mushroom seasoning
- 17.6 oz gnocchi ⁴
- 3¾ oz mozzarella ¹
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- garlic
- sugar
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium cast-iron or ovenproof nonstick skillet

COOKING TIP

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ALLERGENS

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

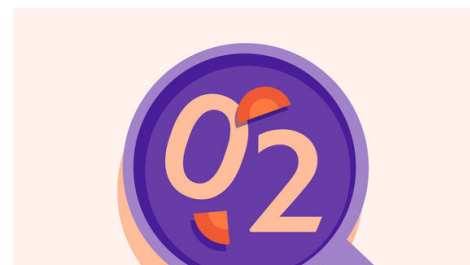
Calories 780kcal, Fat 28g, Carbs 108g, Protein 26g



1. Prep ingredients

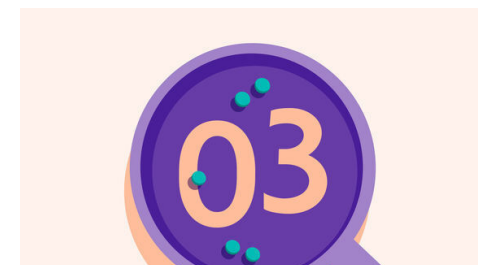
Preheat oven to broil with a rack in the top position. Trim **scallions**; thinly slice, keeping dark greens separate. Finely chop **2 medium garlic cloves**.

In a small bowl, whisk together **gochujang**, **tamari**, **1½ teaspoons mushroom seasoning**, **1½ tablespoons sugar**, and **1 cup water** until smooth.



2. Pan-fry gnocchi

In a medium cast-iron (or nonstick ovenproof) skillet, heat **2 tablespoons oil** over medium-high. Add **gnocchi**; cook, stirring occasionally, until well browned and crisp in spots, 4–5 minutes. Add **garlic**; cook, stirring frequently, until aromatic, about 30 seconds.



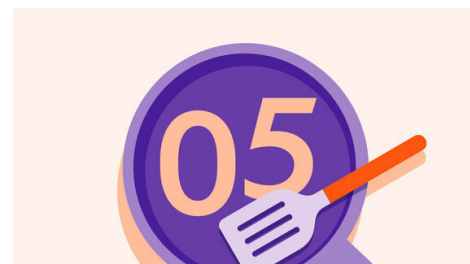
3. Cook sauce

Add **sauce mixture** to skillet; bring to a boil. Cook, stirring frequently, until sauce is lightly thickened and able to coat the back of a spoon, 2–4 minutes. Stir in **scallion whites**; season to taste with **salt** and **pepper**.



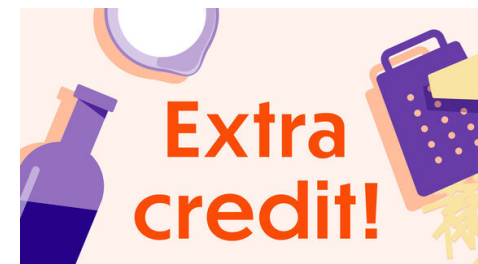
4. Melt cheese

Tear **mozzarella** into ½-inch pieces and evenly spread over top of **gnocchi**. Broil on top rack until cheese is melted and browned in spots, 2–4 minutes (watch carefully as broilers vary).



5. Finish & serve

Sprinkle **sesame seeds** and **dark scallion greens** over top of **gnocchi**. Serve and enjoy!



6. Put an egg on it!

Take this dish over-the-top by adding a soft-boiled egg to the final plate! Simmer eggs in a small pot of boiling water for 7 minutes. Plunge into ice-cold water for 5 minutes and then peel. Halve the soft-boiled eggs before serving over the cheesy gnocchi.