



Lemony Spinach Gnocchi Bake

with Pesto & Pine Nuts



20-30min



2 Servings

Gnocchi are versatile potato dumplings, perfect for soaking up sauces. Here, gnocchi are simmered in a creamy mascarpone sauce scented with lemon and packed with baby spinach. A sprinkle of toasted pine nuts on top is the perfect, crunchy finishing touch.

What we send

- 1 lemon
- 3 oz mascarpone ¹
- 5 oz baby spinach
- 17.6 oz pkg gnocchi ³
- 1 shallot
- garlic
- 2 oz basil pesto ¹
- ½ oz pine nuts ²
- ¾ oz Parmesan ¹

What you need

- kosher salt & ground pepper
- butter ¹
- all-purpose flour ³

Tools

- large saucepan
- microplane or grater
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 27g, Carbs 96g, Protein 22g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Bring a large saucepan of **salted water** to a boil. Finely chop **shallot**. Finely chop **2 teaspoons garlic**. Finely grate **lemon zest**. Finely grate **Parmesan**, if necessary.



4. Make sauce

To same skillet, slowly whisk in **mascarpone**, **lemon zest**, **¾ cup water**, and **a pinch each of salt and pepper**. Bring to a simmer and cook, stirring occasionally, until sauce is slightly thickened, about 2 minutes. Add **spinach** and **pesto**, in batches if necessary, stirring, until wilted. Cover to keep warm.



2. Toast pine nuts

Place **pine nuts** on a piece of foil and toast on center oven rack until golden, 2-3 minutes (watch closely, as ovens vary).



5. Cook gnocchi

Add **gnocchi** to **boiling water** and cook, stirring gently, until tender and most of the gnocchi float to the top, 2-3 minutes. Reserve **2 tablespoons cooking water**, then drain gnocchi. Switch oven to broil.



3. Sauté aromatics

Heat **2 tablespoons butter** in a medium ovenproof skillet over medium-high. Add **chopped garlic and shallot**; cook, stirring, until golden and fragrant, about 2 minutes. Sprinkle in **1 tablespoon flour** and cook, stirring, until toasted, about 1 minute.



6. Broil gnocchi & serve

Add **gnocchi**, **reserved cooking water**, and **half of the Parmesan** to the **sauce**. Stir to combine, then sprinkle with remaining Parmesan. Broil on center oven rack until golden and bubbling, about 5 minutes (watch closely as broilers vary). Serve **gnocchi** topped with **toasted pine nuts**. Enjoy!