



Triple Cheese Gnocchi Lasagna

with Caesar Salad



20-30min



2 Servings

Gnocchi is an Italian potato dumpling. Its versatility makes it the perfect base for all kinds of dishes, like this three-cheese, one-skillet "lasagna." The tender, pillowy dumplings are layered with tomato sauce, fresh ricotta, nutty Parmesan, and gooey mozzarella. We add pickled pepperoncini peppers into the mix—their tangy and slightly spicy bite helps cut some of the richness.

What we send

- garlic (use 2 large cloves)
- 1 pkg mozzarella ⁷
- 2 (¾ oz) pieces Parmesan ⁷
- 1 container ricotta ⁷
- 1½ oz pepperoncini (use half) ¹⁷
- tomato paste (use ¼ cup)
- 1 pkg gnocchi ^{1,17}
- 2 mini French rolls ¹
- 1 oz mayonnaise ^{3,6}
- 1 romaine heart

What you need

- kosher salt & pepper
- sugar
- olive oil
- red wine vinegar (or white wine vinegar)

Tools

- box grater
- medium ovenproof skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1200kcal, Fat 65g, Carbs 117g, Protein 39g



1. Prep ingredients

Preheat oven to 450°F with racks in the upper and lower thirds. Finely chop **2 teaspoons garlic**. Grate **mozzarella** and **all of the Parmesan** on large holes of box grater, keeping separate. In a bowl, season **ricotta** with **salt** and **pepper**. Thinly slice **half of the pepperoncini**. In a bowl, combine ¾ of the garlic, **¼ cup tomato paste**, **½ teaspoon sugar**, and **1½ cups water**.



4. Assemble ingredients

Return **half of the gnocchi** to skillet. Spoon dollops of **ricotta** on top and sprinkle with **half each of the mozzarella, Parmesan, and pepperoncini** (omit pepperoncini for a milder flavor, if desired). Top with remaining gnocchi and mozzarella (save Parmesan and remaining pepperoncini for step 6)



2. Brown gnocchi

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high until shimmering. Break apart **gnocchi**, add to skillet, and cook, stirring frequently, until lightly golden in spots, 5-6 minutes. Transfer gnocchi to a bowl.



5. Bake croutons & lasagna

Slice **rolls** in half, then tear into ½-inch pieces. On a sheet of foil, toss with **1½ tablespoons oil** and sprinkle with **salt**. Place skillet on upper rack and bake until **cheese** is melted and bubbling, about 10 minutes; place foil directly on lower over rack and bake until golden, about 5 minutes; remove croutons from oven. Switch oven to broil.



3. Make sauce

Add **tomato paste mixture** to same skillet. Cook over medium-high heat, stirring occasionally, until sauce is reduced to 1 cup, 6-8 minutes. Season to taste with **salt** and **pepper** and add to bowl with **gnocchi**.



6. Make salad

While **gnocchi** bakes, combine **remaining garlic** and **1 tablespoon each mayonnaise, vinegar, and oil** in a medium bowl. Season with **salt** and **pepper**. Cut **romaine** into bite-size pieces. Broil **gnocchi** until golden, 1-3 minutes. Add **romaine, croutons**, and **remaining pepperoncini** and **Parmesan** to dressing; toss. Serve alongside **gnocchi**. Enjoy!