



## Cheesy Tomato-Baked Gnocchi

with Italian Wedge Salad



20-30min



2 Servings

Gnocchi just might be the most adorable of pastas. Its shape and grooved texture are actually functional: They allow these little potatoey pillows to soak up and hold on to sauces, like the garlicky-basil tomato sauce here. This, in turn, becomes the base for a new take on Parm—smothered with, not one, but two cheeses! Mozzarella and Parmesan, to create the ooey-gooey, rich topping of your dreams.



## What we send

- garlic (use 2 large cloves)
- ¾ oz piece Parmesan <sup>7</sup>
- 2 pkgs mozzarella <sup>7</sup>
- 1 can whole-peeled tomatoes
- ¼ oz fresh basil
- 1 pkg gnocchi <sup>1,17</sup>
- 2 oz roasted red peppers
- pizza spice blend (use ½ tsp)
- 1 romaine heart

## What you need

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

## Tools

- box grater
- medium ovenproof skillet (10 inches)

## Allergens

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

## Nutrition per serving

Calories 1060kcal, Fat 57g, Carbs 105g, Proteins 37g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1½ teaspoons garlic**. Grate **Parmesan** on the small holes of a box grater. Coarsely grate **all of the mozzarella** on the large holes of a box grater. Cut **tomatoes** directly in can with kitchen shears until finely chopped. Pick **basil leaves** from **stems** (do not discard stems).



### 4. Broil gnocchi

Add **gnocchi** and **half of the Parmesan** to skillet and stir to coat. Season to taste with **salt** and **pepper**. Top gnocchi with **mozzarella** and **remaining Parmesan**. Broil on top oven rack until cheese is melted and browned in spots, 2-3 minutes (watch closely as broilers vary). Let sit for 5 minutes.



### 2. Brown gnocchi

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **gnocchi** to skillet in one layer, overlapping slightly, breaking apart any that are stuck together. Cover and cook, without stirring, until tender and very well browned and crisp on the underside, 4-5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 5. Make dressing

Finely chop **roasted peppers**; transfer to a small bowl. Whisk in **½ teaspoon pizza spice**, **remaining chopped garlic**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Trim and discard end from **romaine**, then halve lengthwise, and cut into wedges.



### 3. Make sauce

Heat **1 teaspoon of the chopped garlic** and **1 tablespoon oil** in same skillet over medium-high. Cook, stirring, until fragrant, about 30 seconds. Add **tomatoes**, **basil stems**, and **½ teaspoon sugar**. Bring to a boil, reduce heat to medium-low, and simmer until reduced to 1½ cups, about 5 minutes. Remove and discard basil stems. Season to taste with **salt** and **pepper**.



### 6. Serve

Spoon **red pepper vinaigrette** over **romaine**. Serve **gnocchi Parmesan** alongside, topped with **torn basil leaves**. Enjoy!