



## Lemony Spinach Gnocchi Bake

with Basil & 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 shallot
- garlic (use 2 large cloves)
- 1 lemon
- ¼ oz fresh basil
- ¾ oz piece Parmesan <sup>1</sup>
- 1 oz pine nuts <sup>3</sup>
- 3 oz mascarpone cheese <sup>1</sup>
- 5 oz baby spinach
- 1 pkg gnocchi <sup>2</sup>

## What you need

- kosher salt & ground pepper
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>

## Tools

- large saucepan
- microplane or grater
- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 830kcal, Fat 44g, Carbs 94g, Protein 18g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Bring a large saucepan of **salted water** to a boil. Peel and finely chop **¼ cup shallot**. Peel and finely chop **2 teaspoons garlic**. Finely grate **1½ teaspoons lemon zest**. Pick **basil leaves** from stems; discard stems and tear any large leaves into smaller pieces. Finely grate **Parmesan**.



### 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 basil leaves**, 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 shallots**; 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!