



Creamy Gnocchi Mac & Cheese

with Crispy Breadcrumbs & Asparagus



30-40min



2 Servings

Delectable, rich, and creamy, this dish is a showstopper. We replace macaroni with gnocchi, add two cheeses, and include whole grain mustard and paprika for a savory kick. It's so nice, you'll want to have it twice—and the good news is, you'll have some creamy gnocchi mac & cheese leftover for lunch or dinner. To reheat, add gnocchi to a skillet over medium heat along with a dash of milk, stirring to prevent it from sticking.

What we send

- ½ lb asparagus
- 1 shallot
- ½ oz pkt whole-grain mustard ¹⁷
- 1 oz panko ¹
- 1 pkg gnocchi ^{1,17}
- paprika (use ¼ tsp)
- 2 (2 oz) shredded fontina ⁷
- ¾ oz Parmesan ⁷

What you need

- kosher salt & pepper
- olive oil
- red (or white) wine vinegar
- all-purpose flour ¹
- 1½ cups milk ⁷

Tools

- medium pot
- box grater
- medium ovenproof skillet
- rimmed baking sheet

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 1460kcal, Fat 86g, Carbs
117g, Protein 47g



1. Prep ingredients

Preheat oven to 450°F with racks in upper and lower thirds. Bring a medium pot of **salted water** to a boil. Trim ends from **asparagus**. Cut **fontina** into small pieces. Coarsely grate **half of the cheddar**. Finely chop **shallot**. In a medium bowl, whisk together **mustard, 2 tablespoons oil, 1 tablespoon vinegar, 1 tablespoon of the shallot**, and **a generous pinch of salt and pepper**.



4. Make cheese sauce

Heat **1½ tablespoons oil** in reserved skillet over medium-high. Add **remaining shallots** and cook, stirring, until lightly browned and softened, about 2 minutes. Whisk in **1½ tablespoons flour**, about 1 minute. Still whisking, pour in **1½ cups milk**. Bring to a simmer and cook over medium, stirring, about 2 minutes.



2. Toast panko

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **panko** and cook, stirring, until lightly golden, 2-3 minutes. Transfer panko to a bowl and season with **salt**. Wipe out skillet and reserve for step 4.



5. Bake gnocchi

Off heat, whisk in **grated cheddar** and **all of the fontina**, a handful at a time, until smooth. Stir in **¼ teaspoon of the paprika** and **½ teaspoon salt**. Add **gnocchi** to skillet and stir gently until evenly coated with sauce. Top with **panko**. Bake on upper oven rack until sauce is bubbling, 10-12 minutes.



3. Boil gnocchi

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi float to the top, 2-3 minutes. Drain gnocchi and set aside.



6. Roast asparagus & serve

Meanwhile, on a rimmed baking sheet, toss **asparagus** with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on the lower oven rack until bright green and crisp-tender, 5-7 minutes. Drizzle **mustard vinaigrette** over roasted asparagus. Allow **gnocchi** to rest for 5 minutes before serving. Serve **gnocchi** with **asparagus** alongside. Enjoy!