



Corn & Spinach Gnocchi

with Toasted Almond & Fennel Salad



20-30min



2 Servings

Fennel is a flowering vegetable with a white bulb, green stalks, and delicate fronds. Even though it's part of the carrot family, fennel has a distinct licorice-like flavor. The bulb has a delightfully crisp texture that is ideal for thinly slicing and tossing into a salad.

What we send

- 1 shallot
- 1 lemon
- garlic (use 1 large clove)
- ¾ oz piece Parmesan ⁷
- 1 pkt vegetable broth concentrate
- 7 oz fennel
- 1 oz sliced almonds ¹⁵
- 1 pkg gnocchi ^{1,17}
- 5 oz corn
- 3 oz baby spinach

What you need

- white wine vinegar (or apple cider vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper

Tools

- box grater or microplane
- medium nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 43g, Carbs 111g, Proteins 19g



1. Prep ingredients

Thinly slice **½ cup shallot rings**. Finely grate **½ teaspoon lemon zest**, then separately squeeze **2 teaspoons juice** into a small bowl. Finely chop **1 teaspoon garlic**. Coarsely grate **Parmesan** on the large holes of a box grater. In a liquid measuring cup, stir to combine **broth concentrate** and **½ cup water**.



4. Brown gnocchi

Gently pull apart any **gnocchi** that are stuck together. Heat **3 tablespoons oil** in same skillet over medium-high until shimmering. Add gnocchi (careful as oil may splatter) in a single layer and cook, without stirring, until crisp and deeply golden underneath, 3-4 minutes. Shake skillet to loosen gnocchi, then transfer to a plate. Set skillet aside to cool, 2-3 minutes.



2. Prep salad

Trim end from **fennel**, cut into quarters lengthwise, then thinly slice crosswise (about 2 cups). In a medium bowl, whisk together **lemon zest**, **½ tablespoon vinegar**, **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Add **fennel slices** and **¼ of the shallots**, tossing to combine. Set aside until step 6



5. Cook veggies & gnocchi

Heat **2 teaspoons oil** in same skillet over medium. Add **garlic** and **remaining shallots**. Cook, stirring, until fragrant, about 30 seconds. Add **corn**, and cook until tender, about 2 minutes. Add **broth mixture** and bring to a boil. Stir in **spinach**, **lemon juice**, and **gnocchi** to skillet. Season to taste with **salt** and **pepper**. Cook until spinach is just wilted, 1-2 minutes.



3. Toast almonds

Heat a medium nonstick skillet over medium-high. Add **almonds** and cook, stirring, until lightly toasted and fragrant, 1-2 minutes. Transfer to a plate. Sprinkle lightly with **salt**.



6. Finish salad & serve

Add **almonds** to **fennel salad** and toss to combine. Spoon **gnocchi** onto plates, then top with **half of the Parmesan**. Serve **gnocchi** with **fennel salad** alongside and **remaining Parmesan** for topping as desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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