



Creamy Red Pepper Pesto Gnocchi

with Snap Peas & Fresh Corn



20-30min



2 Servings

Tender gnocchi—Italian potato dumplings—are delicious on their own, but toss them in a creamy sauce made with red pepper pesto and fragrant lemon zest, and you have a restaurant-style dish that comes together in one skillet! Crisp-tender snap peas and peak-season summer corn add great texture and a double dose of veggies.

What we send

- 1 lemon
- $\frac{3}{4}$ oz piece Parmesan ⁷
- 1 ear of corn
- 4 oz snap peas
- $\frac{1}{4}$ oz fresh basil
- 4 oz roasted red pepper pesto ⁷
- 1 pkt cream cheese ⁷
- 1 pkg gnocchi ^{1,17}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium 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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 31g, Carbs 117g, Proteins 25g



1. Prep ingredients

Finely grate **$\frac{1}{2}$ teaspoon lemon zest** into a small bowl. Finely grate **Parmesan**. Shuck **corn**, removing any strings, then cut kernels from the cob. Trim **snap peas**, then slice on an angle into $\frac{1}{2}$ -inch wide strips. Pick and coarsely chop **basil leaves**, discarding stems.



4. Sauté corn & snap peas

Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn, snap peas**, and **1 tablespoon water**. Season to taste with **salt and pepper**. Cook, stirring, until crisp-tender, about 2 minutes. Transfer to a medium bowl.



2. Prep sauce

To the small bowl with **lemon zest**, whisk in **red pepper pesto, cream cheese**, and **$\frac{1}{3}$ cup water**.



5. Heat sauce

Add **sauce** to same skillet. Cook over medium heat, stirring, until **cheese** is melted and sauce is warmed through, about 1 minute. Add **gnocchi, corn**, and **snap peas** back to skillet, stirring to coat. Cook, stirring, until gnocchi are warmed through, about 1 minute. Stir in **$\frac{3}{4}$ of the basil**.



3. Steam gnocchi

Add **$\frac{2}{3}$ cup water, 2 teaspoons oil**, and **$\frac{1}{4}$ teaspoon salt** to a medium skillet. Bring to a boil over medium-high heat. Add **gnocchi**, gently pulling apart any that are stuck together. Cover and cook, stirring occasionally, until gnocchi are just tender, and water is mostly evaporated, about 2 minutes. Rinse gnocchi in a colander under cold water; set aside until step 5.



6. Finish & serve

Serve **gnocchi** topped with **remaining basil** and **some of the Parmesan**. Serve **remaining Parmesan** on the side. Enjoy!