



Spinach Gnocchi Bake

with Lemon, Basil & Toasted 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
- 1 lemon
- ¼ oz fresh basil
- ¾ oz piece Parmesan ⁷
- 2 oz pine nuts ¹⁵
- 4 oz mascarpone ⁷
- 5 oz baby spinach
- 1 pkg gnocchi ^{1,17}

What you need

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹

Tools

- large saucepan
- microplane or grater
- medium ovenproof 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 810kcal, Fat 35g, Carbs 101g, Proteins 24g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Bring a large saucepan of **salted water** to a boil. Finely chop **about ¼ cup shallot** and **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**, if necessary.



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!

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

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