



Baked Tomato & Basil Gnocchi

with Arugula Salad



20-30min



2 Servings

This one-skillet dinner features pillowy potato gnocchi coated in a no-cook tomato sauce with aromatic garlic, roasted red peppers, and fresh basil. It's topped with fontina cheese that gets bubbly in the oven. A peppery arugula salad studded with toasty pine nuts rounds out the meal. It's the perfect comforting (and fast!) weeknight supper.

What we send

- garlic
- 2 oz roasted red peppers
- ¼ oz fresh basil
- 1 oz pine nuts ¹⁵
- 1 lemon
- 1 can cherry tomatoes
- 1 pkg gnocchi ^{1,17}
- 2 oz shredded fontina ⁷
- 3 oz arugula

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- 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 960kcal, Fat 52g, Carbs 101g, Proteins 27g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Coarsely chop **roasted peppers**. Pick and thinly slice **basil leaves**, discarding stems. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **pine nuts** and cook, stirring, until lightly toasted, about 3 minutes (watch closely). Transfer to a plate. Reserve skillet for step 3.



4. Bake gnocchi

Spoon **tomato sauce** over **gnocchi** in skillet, then stir in **half of the fontina**. Cover skillet with foil. Bake on upper oven rack until sauce is warm and bubbling, 12-15 minutes (watch closely as ovens vary). Carefully remove gnocchi from oven and switch to broil.



2. Make dressing & sauce

Squeeze **1 teaspoon lemon juice** into a large bowl. Whisk in **1 tablespoon oil**, **1 teaspoon water**, and **½ teaspoon sugar**, season to taste with **salt** and **pepper**. Set aside until step 6. In a medium bowl, stir together **tomatoes, peppers, chopped garlic, basil, 1 tablespoon oil**, and **1 teaspoon sugar**; season to taste with **salt** and **pepper**. Set sauce aside until step 4.



5. Broil gnocchi

Sprinkle **gnocchi** with **remaining fontina**. Broil on upper oven rack until cheese is melted and browned in spots, about 3 minutes (watch closely). Remove from oven. Let stand for 5 minutes.



3. Brown gnocchi

Heat **2 tablespoons oil** in reserved skillet over medium-high. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cook, without stirring, until well browned and crisp on the bottom, about 4 minutes. Remove skillet from heat.



6. Finish salad & serve

Add **toasted pine nuts** and **arugula** to bowl with **lemon dressing**; toss to combine. Season to taste with **salt** and **pepper**. Serve **baked gnocchi** with **arugula salad** alongside. Enjoy!