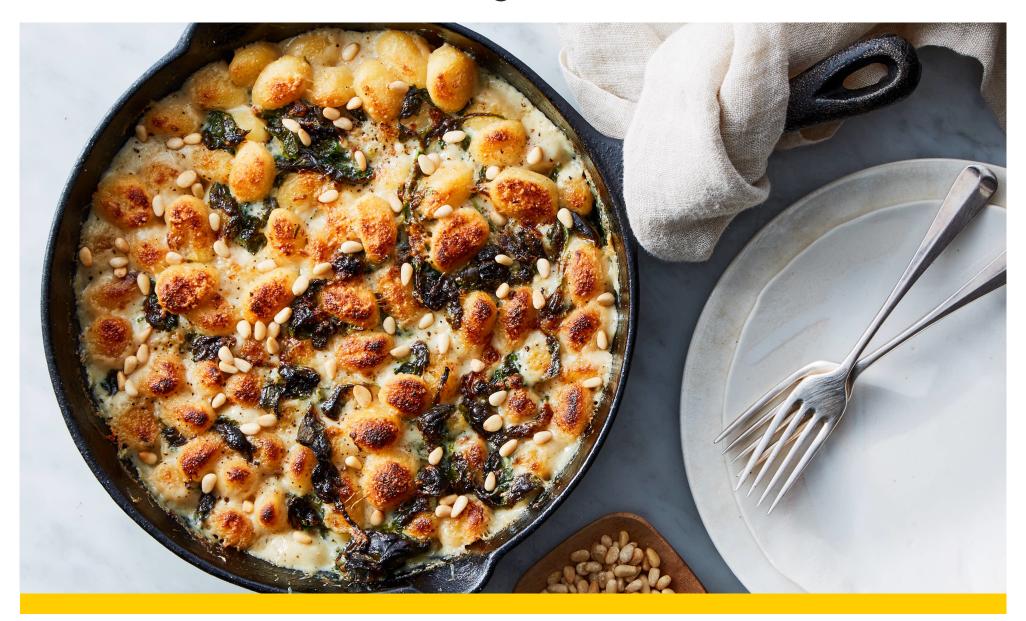
# MARLEY SPOON



## **Lemony Spinach Gnocchi Bake**

with Basil & Pine Nuts





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 medium red onion
- garlic
- 1 lemon
- ¼ oz fresh basil
- 34 oz Parmesan 1
- 1 oz pine nuts <sup>3</sup>
- 4 oz mascarpone 1
- 5 oz baby spinach
- 1 pkg gnocchi <sup>2</sup>

### What you need

- kosher salt & ground pepper
- butter <sup>1</sup>
- ullet all-purpose flour  $^2$

#### **Tools**

- · large saucepan
- microplane or grater
- medium ovenproof skillet

#### **Allergens**

Milk (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 720kcal, Fat 27g, Carbs 96g, Protein 22g



## 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 ¼ cup onion. Finely chop 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.



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).



3. Sauté aromatics

Heat **2 tablespoons butter** in a medium ovenproof skillet over medium-high. Add **chopped garlic and onions**; cook, stirring, until golden and fragrant, about 2 minutes. Sprinkle in **1 tablespoon flour** and cook, stirring, until toasted, about 1 minute.



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.



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.



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!