



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

- lemon
- shallot
- baby spinach
- ear of corn
- fennel
- garlic
- vegetable broth concentrate

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- box grater or microplane
- large 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

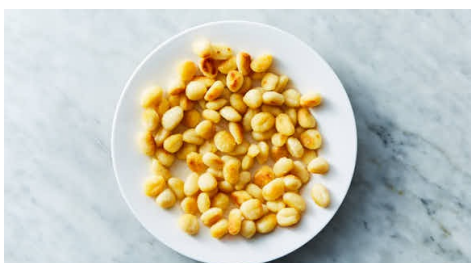
Nutrition per serving

Calories 890.0kcal, Fat 43.0g, Proteins 19.0g, Carbs 113.0g



1. Prep ingredients

Peel and thinly slice **½ cup shallot rings**. Finely grate **½ teaspoon lemon zest**. Separately squeeze **2 teaspoons juice** into a small bowl. Peel and finely chop **1 teaspoon garlic**. Grate **Parmesan** on the large holes of a box grater. Shuck **corn**, removing any strings, then cut kernels from cob. In a small bowl, combine **broth concentrate** and **½ cup water**.



4. Pan fry gnocchi

Gently pull apart any **gnocchi** that are stuck together. Heat **3 tablespoons oil** in same skillet over medium-high until shimmering. Arrange gnocchi in a single layer and cook until crisp and deeply golden underneath, without stirring, 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 pepper**. Add **fennel slices** and **¼ of the shallots**. Toss to combine. Set aside until step 6



5. Finish gnocchi

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



3. Toast almonds

Heat a large nonstick skillet over medium-high. Add **almonds** and cook until lightly toasted and fragrant, stirring, 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 and top with **half of the Parmesan**. Serve **gnocchi** alongside **fennel salad** with **remaining Parmesan** on the side. Enjoy!