



## Corn & Spinach Gnocchi

with Toasted Almond & Fennel Salad



20-30min



4 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

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

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## 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.

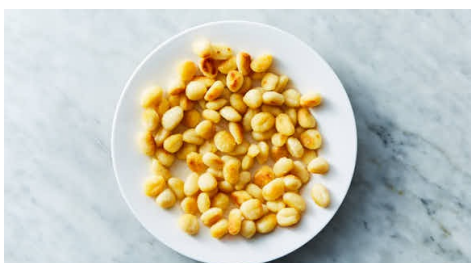
## Nutrition per serving

Calories 870.0kcal, Fat 42.0g, Proteins 19.0g, Carbs 111.0g



### 1. Prep ingredients

Peel and thinly slice **1 cup shallot rings**. Finely grate **1 teaspoon lemon zest**. Separately squeeze **1 tablespoon juice** into a small bowl. Peel and finely chop **2 teaspoons 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 **¾ 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 half of the gnocchi in a single layer and cook until browned and crisp underneath, without stirring, 3-4 minutes. Transfer gnocchi to a plate. Add **3 tablespoons oil** to skillet, and repeat with remaining gnocchi.



### 2. Prep salad

Trim ends from **fennel**, cut into quarters lengthwise, then thinly slice crosswise (about 4 cups). In a medium bowl, whisk together **lemon zest, 1 tablespoon vinegar, 2 tablespoons oil, ½ teaspoon salt**, and **several grinds of pepper**. Add fennel slices and **¼ of the shallots**, and toss to combine. Set aside until step 6.



### 5. Finish gnocchi

Heat **1 tablespoon oil** in same skillet over medium-high. Add **garlic** and **remaining shallots**. 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 just wilted, 2-3 minutes.



### 3. Toast almonds

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