



DINNERLY

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Creamy Gnocchi with Spinach Salad & Fried Shallots

 20-30min  2 Servings

If you've never had gnocchi before, allow us to introduce you to the most fluffy potato pillows you've ever laid on...er, laid eyes on. They're coated in a creamy sauce made from mascarpone cheese. A spinach salad with crispy shallots finishes it off with color and crunch. We've got you covered!

WHAT WE SEND

- shallot
- peas
- baby spinach

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- white wine vinegar ¹⁷

TOOLS

- colander
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 756.0kcal, Fat 34.0g, Proteins 16.0g, Carbs 100.0g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim ends from **shallot**, then peel and thinly slice crosswise and separate into rings.



2. Fry shallots

Heat $\frac{1}{4}$ cup **neutral oil** in a medium skillet over medium until shimmering. Add **sliced shallots** and cook, stirring frequently with a fork, until lightly golden, 5–10 minutes (they will darken and crisp as they cool). Drain on paper towels and season with **salt**. Reserve **shallot oil** in a heatproof bowl for step 4.



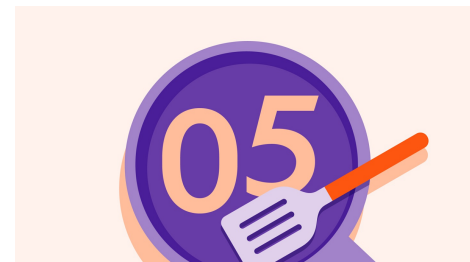
3. Cook gnocchi & peas

Meanwhile, add **gnocchi** and **1 cup peas** to boiling water, and cook, stirring gently, until tender, about 2 minutes. Reserve **2 tablespoons pasta water**, then drain, and return to medium pot.



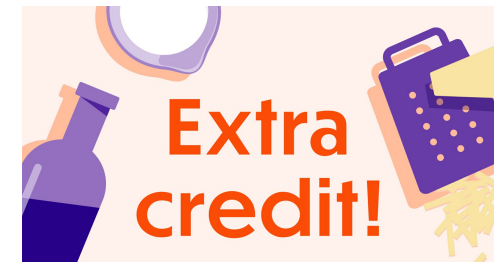
4. Toss salad

In a medium bowl, whisk **golden balsamic vinegar** with **1 tablespoon reserved shallot oil** and season to taste with **salt** and **pepper**. Add **spinach** and toss to coat. (Save remaining shallot oil for another use.)



5. Finish & serve

In a small bowl, whisk **mascarpone** with **reserved pasta water**; season with **salt** and **pepper**. Stir **mascarpone mixture** into pot with **gnocchi** and **peas** and cook over medium heat until thickened, about 1 minute. Serve **gnocchi** topped with **spinach salad** and **fried shallots**. Enjoy!



6. Make it picky-eater proof

Dealing with a spinach phobia at your table? If a quick Popeye pep talk doesn't prove convincing enough, then just serve the spinach salad on the side! The creamy gnocchi, peas, and fried shallots are just as delish without it!