



ONE-PAN

Lemony Spinach Gnocchi Bake

with Basil & Pine Nuts



30-40min



4 Servings

Gnocchi are surprisingly light potato dumplings that have a wonderful pillowy texture. They're even more delicious when coated in a creamy green sauce. Lemon adds a lovely brightness and pine nuts, toasted to a deep golden, provide a nutty crunch.

What we send

- shallot
- basil
- garlic
- spinach
- lemon

What you need

- 4 tablespoons butter⁷
- all-purpose flour¹
- kosher salt & ground pepper

Tools

- colander
- large ovenproof skillet
- large pot

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

Nutrition per serving

Calories 830.0kcal, Fat 44.0g, Proteins 18.0g, Carbs 94.0g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Bring a large pot of **salted water** to a boil. Peel and finely chop **shallot**. Peel and finely chop **4 teaspoons garlic**. Finely grate **1 tablespoon lemon zest**. Pick **basil leaves** from **stems**, then tear any large leaves into pieces. Finely grate **all of the Parmesan**.



4. Cook sauce

To same skillet, slowly whisk in **¾ cup water, mascarpone, lemon zest, ½ teaspoon salt, and a few grinds pepper**. Bring to a simmer and cook until sauce is slightly thickened, about 2 minutes. Stir in **spinach** and **basil leaves** until wilted. Cover to keep warm.



2. Toast pine nuts

Place **pine nuts** on a piece of foil and toast on the center oven rack until golden, 2-3 minutes (watch closely as ovens vary).



5. Cook gnocchi

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi float to the top, 2-3 minutes. Reserve **¼ cup cooking water**, then drain gnocchi.



3. Sauté aromatics

Melt **4 tablespoons butter** in a large ovenproof skillet over medium-high heat. Add **garlic** and **shallots** and cook until golden and fragrant, about 2 minutes. Sprinkle in **2 tablespoons flour** and cook, stirring, until toasted, about 1 minute.



6. Broil gnocchi & finish

Switch oven to broil. To skillet, add **gnocchi, reserved pasta water, and half of the Parmesan**. Stir to combine, then sprinkle top with **remaining Parmesan**. Broil on the center oven rack until golden and bubbling, about 5 minutes (watch closely as broilers vary). Serve **gnocchi** topped with **toasted pine nuts**. Enjoy!