



# DINNERLY



ONE-SKILLET

FAST

## Pan-Fried Gnocchi with Corn, Tomato & Fresh Ricotta

 ca. 20min  2 Servings

We love the story of Pi-gnocchi-o—the little wooden puppet whose nose gets longer and longer every time he eats gnocchi. It's a little known arthouse movie that didn't get much publicity. But, wow, is it good. And, wow, does that little guy get us. He loves gnocchi almost as much as we do. Just like the movie, this dish is sure to be a family favorite. We've got you covered!

#### WHAT WE SEND

- plum tomatoes
- scallions
- ear of corn
- garlic

#### WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

#### TOOLS

- medium skillet

#### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 900.0kcal, Fat 47.0g, Proteins 18.0g, Carbs 108.0g



#### 1. Prep ingredients

Shuck **corn**, remove any strings, and cut kernels from cobs. Peel and finely chop  $\frac{1}{2}$  **teaspoon garlic**. Cut **tomato** into  $\frac{1}{2}$ -inch pieces. Trim ends from **scallions**, then thinly slice.



#### 2. Season ricotta

In a small bowl, combine **ricotta**, **2 tablespoons of the scallions**, **2 teaspoons oil**, and a **pinch each salt and pepper**. Stir until smooth.



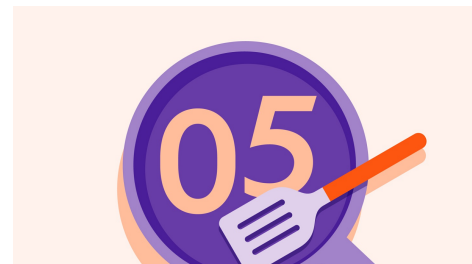
#### 3. Season corn & tomatoes

In a medium bowl, combine **corn**, **tomatoes**, **garlic**, **2 teaspoons oil**, and a **pinch each salt and pepper**.



#### 4. Pan-fry gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high. Carefully add gnocchi to skillet in a nearly even layer, gently breaking apart any that are stuck together. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate. Rinse and dry skillet.



#### 5. Finish & serve

Heat same skillet over medium-high. Add **corn**, **tomatoes**, and **1 tablespoon oil**. Cook until corn is tender, 2–3 minutes. Add  $\frac{1}{4}$  **cup water**, **1½ tablespoons butter**, and **gnocchi** to skillet. Cook, stirring, until butter is melted, about 30 seconds. Season to taste with **salt** and **pepper**. Serve in bowls, top with **ricotta**, and garnish with **remaining scallions**. Enjoy!



#### 6. Make it picky eater proof

If you've got gnocchi purists at your table, go ahead and just serve the gnocchi coated in the buttery tomato-corn sauce. Save the ricotta and scallion topping for those that appreciate it!