



# DINNERLY



FAST

ONE POT

## Pan-Fried Gnocchi with Lemon, Mascarpone & Spinach

 20-30min  4 Servings

Gnocchi and mascarpone are kind of hard to say, but we assure you, they are very easy to eat! We flipped the script with these gnocchetti by browning them in the pan rather than boiling them in water. They're coated in a creamy, dreamy, lemony mascarpone sauce, and topped with Parm. And we throw in tender spinach to keep those muscles working. We've got you covered!

#### WHAT WE SEND

- garlic
- lemon
- baby spinach

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- large nonstick skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

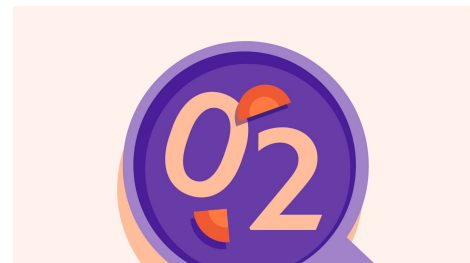
#### NUTRITION PER SERVING

Calories 777.0kcal, Fat 43.5g, Proteins 15.0g, Carbs 85.0g



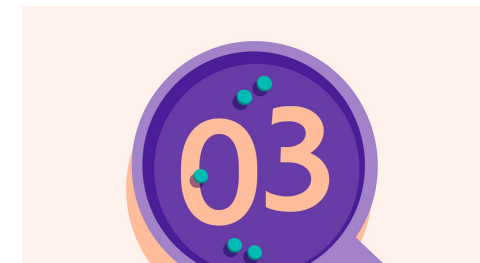
#### 1. Prep sauce & cheese

Into a medium bowl, grate **1 teaspoon lemon zest** and squeeze **2 teaspoons juice**. Peel and grate **1 teaspoon garlic** into lemon juice. Whisk in **all of the mascarpone**, **½ cup water**, **½ teaspoon salt**, and **several grinds of pepper**. Finely grate **all of the Parmesan** into a separate bowl.



#### 2. Pan-fry gnocchi

Heat **3 tablespoons oil** in a large nonstick skillet over medium-high. Gently break apart any **gnocchi** that are stuck together and add half to skillet in one layer (carefully to avoid splattering). Cook, without stirring, until browned and crisp on underside, 4-5 minutes. Transfer to a plate, add **3 tablespoons oil** to skillet, and repeat with remaining gnocchi.



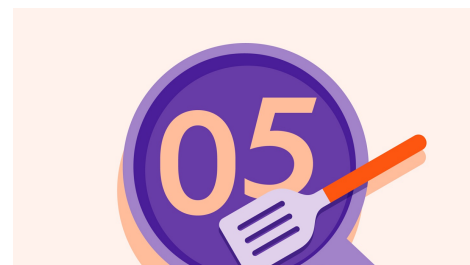
#### 3. Wilt spinach

Once both batches are browned, return **all of the gnocchi** to the skillet. Add **spinach** in 2 or 3 large handfuls, stirring to wilt after each addition, and cook until all of the spinach is just wilted, 1-2 minutes.



#### 4. Add sauce

Reduce heat to low and stir in **mascarpone sauce**, coating all of the **gnocchi**. Add **half of the grated Parmesan**, in large pinches to avoid clumping. Stir in **1 to 2 tablespoons of water** if sauce seems too thick. Season to taste with **salt** and **pepper**.



#### 5. Serve

Serve **gnocchi** topped with **remaining Parmesan**. Enjoy!



#### 6. Kids pitch in!

Get any young master chefs involved in making the mascarpone sauce and grating the cheese in step 1.