



DINNERLY



ONE-SKILLET

FAST

Pan-Fried Gnocchi with Corn, Tomato & Fresh Ricotta

 ca. 20min  4 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

- ears of corn
- garlic
- plum tomatoes
- scallions

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850.0kcal, Fat 43.0g, Proteins 17.0g, Carbs 103.0g



1. Prep ingredients

Shuck **corn**, remove any strings, and cut kernels from cobs. Peel and finely chop **1 teaspoon garlic**. Cut **tomatoes** into ½-inch pieces. Trim ends from **¾ of scallions**, then thinly slice (save rest for your own use).



2. Season ricotta

In a medium bowl, combine **ricotta**, **¼ cup of the scallions**, **1 tablespoon oil**, and a **pinch each salt and pepper**. Stir until smooth.



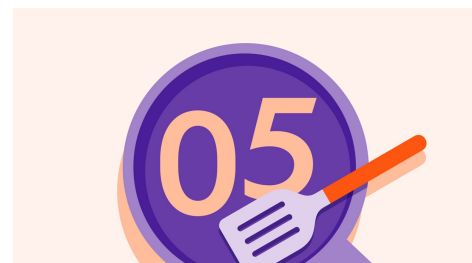
3. Season corn & tomatoes

In a medium bowl, combine **corn**, **tomatoes**, **garlic**, **1 tablespoon oil**, and a **pinch each salt and pepper**.



4. Pan-fry gnocchi

Heat **¼ cup oil** in a large skillet over medium-high. Carefully add gnocchi in an even layer, breaking apart if stuck. Cook, without stirring, until some of the gnocchi are very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm and browned in spots, about 3 minutes more. Transfer to large plate. Rinse and dry skillet.



5. Finish & serve

Heat same skillet over medium-high. Add **corn**, **tomatoes**, and **1½ tablespoons oil**. Cook until corn is tender, 2–3 minutes. Add **½ cup water**, **3 tablespoons butter**, and **gnocchi** to skillet. Cook, stirring, until butter has melted, about 1 minute. 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!