



Pan-Roasted Gnocchi

with Summer Squash, Almonds, & Parm



30-40min



4 Servings

Gnocchi are like little fluffy potato clouds that are simply delicious. We've found a way to take gnocchi to the next level by crisping it up in a hot skillet, and tossing it with yellow squash, fragrant fresh basil, and toasted almonds for a delightful crunch.

What we send

- fresh basil
- garlic clove
- yellow squash
- baby spinach

What you need

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

Tools

- box grater or microplane
- colander
- large nonstick skillet
- large saucepan

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

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

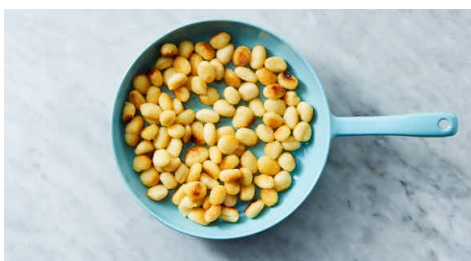
Nutrition per serving

Calories 830.0kcal, Fat 46.0g, Proteins 16.0g, Carbs 91.0g



1. Prep yellow squash

Trim ends from **yellow squash**, then grate on the large holes of a box grater. (You can also use a food processor with shredding attachment.) Transfer squash to a colander and sprinkle with **1 teaspoon salt**; toss to combine. Set over a large bowl or in the sink to drain until step 3.



4. Brown gnocchi

While **squash** cooks, heat **¼ cup oil** in a large skillet over medium-high. Gently break apart any **gnocchi** that are stuck together, then add to skillet in a nearly even layer. Cook without stirring until very well browned and crisp on one side, about 4 minutes. Continue to cook until just warm and browned in spots, stirring occasionally, about 3 minutes more.



2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Pick **basil leaves** from stems, tearing any large leaves in half. Coarsely chop **almonds**. Coarsely grate **all of the Parmesan** on the large holes of a box grater.



5. Wilt spinach

Add **spinach, half of the basil leaves, and 3 tablespoons butter** to skillet with **gnocchi** and cook until wilted, stirring occasionally, 1–2 minutes. (Add spinach in batches, if necessary.) Add squash and stir to combine. Remove skillet from heat. Add **half of the Parmesan** and toss to combine. Season to taste with **salt and pepper**.



3. Cook yellow squash

Squeeze **squash** with your hands to remove excess moisture. Heat **3 tablespoons oil** in a large saucepan over medium. Add squash and **garlic**. Cook until squash is very soft and beginning to break down, stirring frequently, 10–12 minutes. Reduce heat to medium-low if squash begins to brown. Remove from heat. Season to taste with **salt and pepper**.



6. Serve

Serve **gnocchi and vegetables** garnished with **chopped almonds, remaining basil leaves, and Parmesan**. Enjoy!