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Potato Gnocchi and Kale

with Ricotta & Cheesy Breadcrumbs



20-30min



2 Servings

True Italian cuisine is all about the ingredients and this dish is a perfect example of that beautiful simplicity. Tender potato gnocchi and hearty Tuscan kale are sautéed with bright, tangy lemon juice and then finished with creamy ricotta and crispy, Parmesan breadcrumbs. Cook, relax, and enjoy!

What we send

- Tuscan kale
- garlic
- lemon
- crushed red pepper

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large skillet

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

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

Nutrition per serving

Calories 850.0kcal, Fat 37.0g, Proteins 24.0g, Carbs 108.0g



1. Cook gnocchi

Bring a medium pot of **salted water** to a boil. Add **gnocchi** and cook, stirring gently, until tender, about 2 minutes. Reserve **½ cup cooking water**, then drain and return gnocchi to the pot.



4. Cook kale

In the same skillet, heat **2 tablespoons oil** over medium-high. Add **chopped garlic** and **⅛ teaspoon of the crushed red pepper** (or more depending on heat preference), and cook until fragrant, about 1 minute. Add **kale** and cook, stirring until wilted, about 4 minutes. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, strip **kale leaves** from stems and tear into bite-size pieces, discarding stems. Peel and thinly slice **2 large garlic cloves**. Finely grate **Parmesan**. Finely grate **½ teaspoon lemon zest** and combine with **2 tablespoons lemon juice**.



5. Finish gnocchi

Add **gnocchi, lemon juice and zest**, and **¼ cup of the reserved pasta water** and bring to a simmer. Add **remaining Parmesan** in large pinches to avoid clumping; toss to combine. Off the heat, add **2 tablespoons of the remaining cooking water** and stir until sauce is creamy (stir in more cooking water if necessary).



3. Make breadcrumbs

In a small bowl, combine **panko** and **2 tablespoons of the Parmesan**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **breadcrumb mixture** and cook, stirring often until golden, 5-6 minutes. Transfer breadcrumbs to bowl and season with **salt**. Wipe out skillet.



6. Serve

Serve **gnocchi** with a **dollop of ricotta** and sprinkle with **breadcrumbs**. Drizzle all over with **olive oil**. Enjoy!