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## Potato Gnocchi and Kale

with Ricotta & Cheesy Breadcrumbs



20-30min



4 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

- crushed red pepper
- lemon
- Tuscan kale
- garlic

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- large pot
- 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.

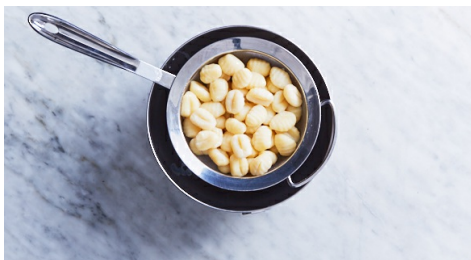
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 710.0kcal, Fat 26.0g, Proteins 21.0g, Carbs 101.0g



### 1. Cook gnocchi

Bring a large pot of **salted water** to a boil. Add **gnocchi** and cook, stirring gently, until tender, about 2 minutes. Reserve **1 cup cooking water**, then drain and return gnocchi to the pot.



### 4. Cook kale

In the same skillet, heat **3 tablespoons oil** over medium-high. Add **garlic** and **1/8 teaspoon 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, tear into bite-size pieces, discarding stems. Peel and thinly slice **4 large garlic cloves**. Finely grate **Parmesan**. Finely grate **1 teaspoon lemon zest** and combine with **3 tablespoons lemon juice**.



### 5. Finish gnocchi

Add **gnocchi, lemon juice and zest**, and **1/2 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 **1/4 cup of the remaining cooking water** and stir until sauce is creamy (stir in more if necessary).



### 3. Make breadcrumbs

In a small bowl, combine **panko** and **1/4 cup Parmesan**. Heat **2 tablespoons oil** in a large skillet over medium-high. Add **breadcrumb mixture** and cook stirring often until golden, 5-6 minutes. Transfer breadcrumbs to bowl and season with **salt**.



### 6. Serve

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