



DINNERLY



Saucy Tomato Gnocchi with Cucumber-Romaine Salad

 20-30min  2 Servings

You say tomato, we say two tomatoes! Who says that tomato sauce has to feature only one form of tomato? Not us! This dish uses deeply flavorful, concentrated tomato paste as well as fresh plum tomato to create a balanced sauce perfect for pillowy gnocchi. We've got you covered!

WHAT WE SEND

- cucumbers
- romaine heart
- plum tomatoes
- garlic
- tomato paste

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

TOOLS

- colander
- large saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 46g, Carbs 61g, Proteins 15g



1. Prep salad

Bring a large saucepan of **salted water** to a boil. Trim ends from **cucumber**, halve lengthwise, then thinly slice crosswise into half moons. Thinly slice **romaine** crosswise, discarding end. In a large bowl whisk **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add cucumbers to dressing and toss to coat.



4. Cook gnocchi

While **sauce** cooks, add **gnocchi** to boiling water and cook, stirring gently, until tender, and most of the gnocchi float to the top, 2–3 minutes. Drain well.



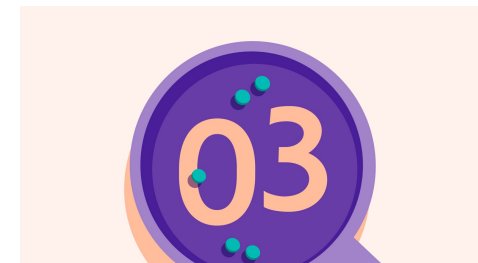
2. Cook tomatoes

Cut **tomato** into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Grate **Parmesan**. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **tomatoes** and **¼ teaspoon salt** and cook, stirring, until softened, 3–5 minutes. Stir in garlic and **2 tablespoons of the tomato paste** (save rest for own use); cook until garlic is fragrant, about 1 minute.



5. Finish & serve

Add **gnocchi** to skillet with **sauce** along with **⅓ of the Parmesan** and cook, tossing until combined, about 2 minutes. Add **romaine** and **⅓ of the Parmesan** to bowl with **cucumbers** and toss to coat. Top **gnocchi** with **remaining Parmesan** and serve **salad** alongside. Enjoy!



3. Cook sauce

Stir **1 cup water**, **1 teaspoon vinegar**, and **½ teaspoon sugar** into sauce, and bring to a boil. Reduce heat to medium and simmer until sauce is reduced to 1 cup, 5–7 minutes; season to taste with **salt** and **pepper**.



6. Spice it up!

Crushed red pepper flakes or a drizzle of chili oil would add just the right amount of heat to this dish saucy dish.