



DINNERLY



Saucy Tomato Gnocchi with Cucumber-Romaine Salad

 20-30min  4 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

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

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 670kcal, Fat 43g, Carbs 60g, Proteins 15g



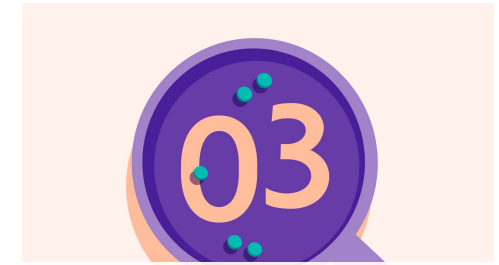
1. Prep salad

Bring a large pot of **salted water** to a boil. Trim ends from **cucumbers**, halve lengthwise, then thinly slice crosswise into half moons. Thinly slice **romaine** crosswise, discarding ends. In a large bowl whisk **2 tablespoons vinegar** and **¼ cup oil**; season to taste with **salt** and **pepper**. Add cucumbers to dressing and toss to coat.



2. Cook tomatoes

Cut **tomatoes** into ½-inch pieces. Peel and finely chop **3 teaspoons garlic**. Finely grate **Parmesan**. Heat **3 tablespoons oil** in a large skillet over medium-high. Add **tomatoes** and **½ teaspoon salt** and cook, stirring, until softened, about 5 minutes. Stir in **garlic** and **¼ cup of the tomato paste** and cook until garlic is fragrant, about 1 minute.



3. Cook sauce

Stir **1¼ cups water**, **2 teaspoons vinegar**, and **1 teaspoon sugar** into sauce, and bring to a boil. Reduce heat to medium and simmer until sauce is reduced to **1¼ cups**, 7–10 minutes; season to taste with **salt** and **pepper**.



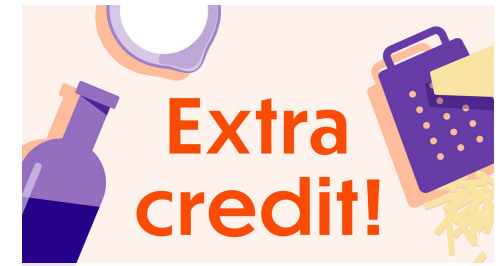
4. Cook gnocchi

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.



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!



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.