



## Pizza Margherita Gnocchi

with Spinach & Two Cheeses



ca. 20min



2 Servings

Gnocchi are versatile Italian potato dumplings perfect for saucy dishes like this quick one-skillet recipe. Inspired by pizza Margherita, the gnocchi are tossed in a fresh plum tomato sauce and blanketed with melty mozzarella and Parmesan cheese, then sprinkled with basil for a fresh, herby pop.



## What we send

- gnocchi <sup>1,17</sup>
- baby spinach
- plum tomatoes
- garlic
- pizza spice blend
- mozzarella <sup>7</sup>
- Parmesan <sup>7</sup>
- fresh basil
- crushed red pepper flakes

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- box grater
- ovenproof 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

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 43g, Carbs 92g, Proteins 25g



### 1. Toast gnocchi

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Gently break apart any **gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, 1 minute more. Transfer to a plate. Reserve skillet for step 4.



### 2. Prep sauce

Peel and finely chop **1 teaspoon garlic**. Core **tomatoes**, then cut into ½-inch pieces. Pick **basil leaves** from stems, discarding stems. Chop half of the basil leaves, keeping remaining leaves whole.



### 3. Prep cheeses

Preheat broiler with top rack 6 inches from the heat source. Coarsely grate **mozzarella** and **Parmesan** on the large holes of a box grater.



### 4. Build tomato sauce

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chopped garlic** and **a pinch of the crushed red pepper**. Cook, stirring, until fragrant, about 30 seconds. Add **chopped tomatoes** and **½ cup water**. Cook, stirring, until liquid is reduced by half and tomatoes are beginning to break down, about 5 minutes.



### 5. Add gnocchi & spinach




To the skillet with **tomato sauce**, stir in **chopped basil**, **1 teaspoon of the pizza spice blend**, **¼ teaspoon salt** and **a few grinds pepper**. Add **spinach**, **2 tablespoons water**, and **1 tablespoon butter**. Cook over medium-high heat, stirring, until spinach is wilted, 1-2 minutes. Remove from heat. Add **gnocchi** back to skillet and stir to combine.



### 6. Finish & serve

Sprinkle **mozzarella and Parmesan** over **gnocchi**. Broil on top oven rack until cheese is melted and browned in spots, 3-5 minutes (watch closely, as broilers vary.) Garnish with **whole basil leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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