



Roasted Gnocchi with Squash

Tomatoes & Fresh Ricotta



20-30min



2 Servings

Tender potato gnocchi is a delicious canvas for just about all flavors. For this dish, we did something that may sound crazy—crazy delicious—we broiled them, for a one pan dinner winner. The gnocchi broils along with grape tomatoes, butternut squash, a hint of garlic, and a drizzle of olive oil. Then we serve the toasty gnocchi and veggies over a creamy layer of fresh ricotta cheese. Cook, rela...

What we send

- grape tomatoes
- cubed butternut squash
- garlic
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium 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.

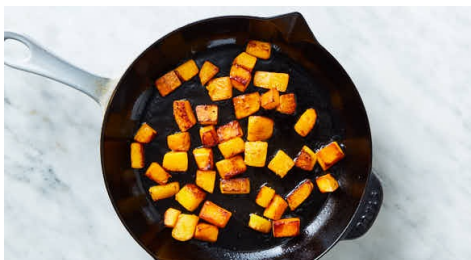
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 700.0kcal, Fat 28.0g, Proteins 16.0g, Carbs 103.0g



1. Roast squash

Preheat oven to 450°F with a rack in the upper third. Cut **butternut squash** into ¾-inch pieces. Carefully break **gnocchi** apart with your hands. Heat **2 tablespoons oil** in a medium ovenproof skillet, preferably cast-iron, over medium-high heat. Transfer squash to skillet and cook until deeply browned in spots, about 5 minutes.



4. Season parsley-garlic oil

Meanwhile, peel and finely chop **1 medium garlic clove** (about 1 teaspoon). Finely chop **parsley leaves and stems**. In reserved bowl, combine **garlic, parsley, 1 tablespoon oil**, and **a pinch each salt and pepper**. Add to skillet with **roasted gnocchi**, and toss gently to combine. Season to taste with **salt and pepper**.



2. Add gnocchi & tomatoes

In a medium bowl, toss **gnocchi** and **half of the tomatoes** (save rest for own use) with **2 teaspoons oil** and **a pinch of salt**. Transfer to skillet along with **¼ cup water**, stirring to combine (reserve bowl for step 4). Bake in upper third of oven until gnocchi is tender, about 10 minutes.



5. Season ricotta

In same bowl, combine **ricotta** and **2 teaspoons each water and oil**, stirring until smooth. Season to taste with **salt and pepper**.



3. Broil gnocchi

Switch oven to broil. Broil in upper third of oven until **tomatoes** are blistered and **gnocchi** is browned in spots, about 2 minutes (watch closely as ovens vary).



6. Finish & serve

Spoon the **ricotta** into shallow bowls, and top with **gnocchi** and **roasted vegetables**, then drizzle with a little **olive oil**. Enjoy!