

# Gnocchi Caprese

## *with Garlic Toasts & Butter Lettuce Salad*

It's pasta night, chefs! In this dish, we're preparing tender gnocchi with the familiar flavors of "caprese," the famous Italian trio of tomatoes, basil and mozzarella. Our take pairs gnocchi with a tangy tomato sauce, fresh basil and "ciliegine"—pillowy, gnocchi-sized balls of mozzarella. On the side, we're serving a simple salad of butter lettuce and crisp cucumber, plus crunchy garlic toasts—perfect for scooping up the deliciously cheesy sauce.



### Blue Apron Wine Pairings

Giuseppe Caviola Super Tuscan Blend, 2014  
Tathata Pinot Grigio, 2015



## Ingredients

- 1 17.6-Ounce Package Gnocchi
- 1 Small Baguette
- ½ Pound Fresh Mozzarella Ciliegine
- 1 28-Ounce Can Whole Peeled Tomatoes
- 5 Cloves Garlic
- 1 Head Butter Lettuce
- 1 Cucumber
- 1 Bunch Basil

## Knick Knacks

- 3 Tablespoons Shaved Parmesan Cheese
- 2 Teaspoons Italian Seasoning
- 1 Tablespoon Red Wine Vinegar

**Makes:** 4 servings | **Calories:** about 565 per serving

**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes



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Recipe #261



# Instructions

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1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel the garlic; finely chop 4 of the cloves, leaving the remaining clove whole. Place the tomatoes in a bowl; gently break apart with your hands. Slice the baguette into 1-inch-thick pieces on an angle. Pick the basil off the stems; discard the stems. Cut off and discard the root end of the lettuce; separate the leaves. Thinly slice the cucumber into rounds.

2



## Make the tomato sauce:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes** and **half the Italian seasoning**; season with salt and pepper. Simmer, stirring occasionally, 12 to 14 minutes, or until the liquid is thickened and slightly reduced in volume. Remove from heat and season with salt and pepper to taste.

3



## Make the garlic toasts:

While the tomato sauce simmers, place the **baguette** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 5 to 7 minutes, or until golden brown. Remove from the oven. When cool enough to handle, carefully rub the cut sides of the toasted baguette with the **whole garlic clove**; discard the clove. Transfer to a serving dish and set aside in a warm place.

4



## Cook the gnocchi:

While the baguette toasts, add the **gnocchi** to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Drain thoroughly.

5



## Finish the gnocchi:

To the pot of **tomato sauce**, add the **cooked gnocchi**, **3/4 of the mozzarella cheese** and **half the basil** (tearing just before adding); season with salt and pepper. Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until well combined and heated through. Season with salt and pepper to taste. Transfer to a serving dish and top with the **remaining mozzarella cheese**.

6



## Make the salad & serve your dish:

In a small bowl, combine the **vinegar** and **remaining Italian seasoning**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a large bowl, combine the **lettuce**, **cucumber**, **Parmesan cheese** and enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette); toss to mix. Season with salt and pepper to taste. Transfer to a serving dish. Serve the **finished gnocchi** with the **salad** and **garlic toasts** on the side. Garnish with the **remaining basil** (tearing just before adding). Enjoy!