

Spinach Pesto Gnocchi

with Sautéed Asparagus & Brown Butter

Hearty, pillowy gnocchi pair beautifully with pesto, a versatile green sauce from Italian cuisine. Before tossing our gnocchi with a fresh pesto of spinach, almonds, capers and more, we're sautéing them (alongside asparagus) in a pan of browned butter, for a layer of rich, nutty flavor. Their tender bite finds a delicious counterpoint in the delicate crunch of the asparagus.

 **Blue Apron Wine Pairing**
Airfield Estates Chardonnay, 2015



Ingredients

10 Ounces Gnocchi
4 Ounces Spinach
1 Clove Garlic
½ Bunch Asparagus

Knick Knacks

2 Tablespoons Butter
1 Tablespoon Capers
1 Tablespoon Sliced Almonds
¼ Cup Grated Parmesan Cheese

Makes: 2 servings | **Calories:** about 540 per serving
Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Finely chop the almonds and capers. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Snap off and discard the tough, woody stem ends of the asparagus; cut into 1-inch pieces.

2



Cook the spinach & make the pesto:

In a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Transfer the chopped spinach to a large bowl; stir in the **almonds, capers, garlic paste** and **half the cheese**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste. Wipe out the pan.

3



Cook the gnocchi:

Add the **gnocchi** to the pot of boiling water and cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Reserving **½ cup of the gnocchi cooking water**, drain thoroughly.

4



Brown the gnocchi & cook the asparagus:

In the pan used to cook the spinach, heat the **butter** on medium-high until melted. Cook, stirring occasionally, 15 to 30 seconds, or until the butter foams. Once the foam subsides, add the **cooked gnocchi** and **asparagus**; season with salt and pepper. Cook, stirring and swirling the pan occasionally, 2 to 4 minutes, or until the gnocchi are lightly browned and the asparagus has softened.

5



Finish the gnocchi:

Transfer the **browned gnocchi and cooked asparagus** to the bowl of **pesto**. Add **half the gnocchi cooking water**; stir to thoroughly combine. (If the sauce seems dry, gradually add the remaining gnocchi cooking water to achieve your desired consistency.) Season with salt and pepper to taste.

6



Plate your dish:

Divide the **finished gnocchi** between 2 dishes. Garnish with the **remaining cheese**. Enjoy!