

Spinach & Basil Pesto Gnocchi

with Summer Squash, Green Beans & Fresh Mozzarella

This recipe has all the essential elements of a great pasta dish: seasonal produce, irresistible pasta (we're using pillowy gnocchi) and just the right amount of delicious sauce to bring it all together. Green beans, cooked briefly with the gnocchi, hold on to their crisp bite, while sunny yellow squash, sautéed with garlic, adds a burst of gorgeous color. We're tossing it all with a creamy homemade pesto sauce, full of peppery basil and dressed up with fresh mozzarella and mascarpone. A sprinkling of chopped red walnuts—a gorgeous, milder variety—brings a welcome textural contrast.

Blue Apron Wine Pairings

Danse Chèvre Vacqueyras, 2014

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Ingredients

- 1 17.6-Ounce Package Gnocchi
- ½ Pound Fresh Mozzarella Ciliegine
- 5 Ounces Green Beans
- 2 Cloves Garlic
- 2 Yellow Summer Squash
- ½ Pound Spinach
- 1 Bunch Basil

Knick Knacks

- ½ Cup Mascarpone Cheese
- ⅓ Cup Grated Parmesan Cheese
- ¼ Cup Red Walnuts

Makes: 4 servings | **Calories:** about 660 per serving

Prep Time: 10 minutes | **Cook Time:** 15–25 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp305

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Pick the basil leaves off the stems; discard the stems. Cut off and discard the ends of the squash. Quarter the squash lengthwise; cut crosswise into bite-sized pieces. Peel and finely chop the garlic. Snap off and discard the stem ends of the green beans; cut the green beans into thirds. Roughly chop the walnuts.

2



Cook & drain the spinach:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Working in batches if necessary, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 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 add the **basil**; finely chop the drained spinach and basil. Wipe out the pot.

3



Make the pesto:

In a large bowl, combine the **chopped spinach and basil** and **half the Parmesan cheese**. Slowly stir in enough olive oil to create a rough paste; season with salt and pepper to taste.

4



Cook the squash:

In the pot used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned. Add the **garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.

5



Cook the green beans & gnocchi:

While the squash cooks, add the **green beans** to the pot of boiling water. Cook 2 to 3 minutes, or until bright green. Add the **gnocchi**; cook an additional 2 to 3 minutes, or until the gnocchi float to the top of the pot and the green beans are slightly softened. Drain thoroughly.

6



Finish & serve your dish:

Add the **cooked green beans and gnocchi**, **mascarpone cheese** and **pesto** to the pot of squash. Cook, stirring vigorously to coat the gnocchi, 30 seconds to 1 minute, or until thoroughly combined. Remove from heat and stir in the **mozzarella cheese** (draining before adding). Season with salt and pepper to taste. Divide the finished gnocchi between 4 dishes. Garnish with the **walnuts** and **remaining Parmesan cheese**. Enjoy!