

Brown Butter & Chestnut Gnocchi

with Brussels Sprouts & Pea Shoot Salad

Browning butter is a simple technique in which butter is heated until it develops a toasted flavor and deep golden color—creating a perfect sauce for pairing with pillowy gnocchi. Cooked in the butter, our gnocchi develops a delightfully crispy surface, complementing cool weather additions like sweet chestnuts and sautéed Brussels sprouts. We're also serving a side salad of crisp pea shoots and radishes, tossed in a bright, creamy dressing made with fruity Meyer lemon juice and lightly sweet mascarpone cheese.

Blue Apron Wine Pairings

Fabre Fitou Red, 2015

Rancho Petaluma Zinfandel, 2014



Ingredients

¾ Pound Gnocchi
3 Cloves Garlic
3 Radishes
1½ Ounces Pea Shoots
1 Meyer Lemon
1 Red Onion
½ Pound Brussels Sprouts

Knick Knacks

2 Tablespoons Butter
2 Tablespoons Mascarpone Cheese
¼ Cup Roasted, Peeled Chestnuts

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 25–35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Peel and small dice the onion. Cut off and discard the stem ends of the Brussels sprouts; quarter the Brussels sprouts. Peel and roughly chop the garlic. Finely chop the chestnuts. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Cut off and discard the ends of the radishes; thinly slice the radishes into rounds.

2



Cook the vegetables:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant. Add the **Brussels sprouts** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until lightly browned and slightly softened. Transfer to a bowl and season with salt and pepper to taste. Wipe out the pan.

3



Brown the butter:

In the same pan, heat the **butter** on medium-high until melted. Cook, stirring occasionally and swirling the pan, 2 to 3 minutes, or until deep golden brown and nuttily fragrant. (Be careful not to overcook, as the butter can burn easily.)

4



Start the gnocchi:

Add the **gnocchi** to the pan and cook, stirring occasionally, 3 to 4 minutes, or until lightly browned and slightly crispy. Add the **chestnuts** and **lemon zest**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant.

5



Finish the gnocchi:

Add the **cooked vegetables** and $\frac{1}{4}$ cup of water to the pan. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined. Turn off the heat. Stir in $\frac{3}{4}$ of the **mascarpone cheese**. Season with salt and pepper to taste.

6



Make the salad & plate your dish:

Just before serving, in a medium bowl, combine the **remaining mascarpone cheese** and the **juice of all 4 lemon wedges**; season with salt and pepper. Slowly whisk in **2 tablespoons of olive oil** until well combined. Season with salt and pepper to taste. Add the **pea shoots** and **radishes**; toss to thoroughly coat. Season with salt and pepper to taste. Divide the **finished gnocchi** between 2 dishes. Serve with the salad on the side. Enjoy!