

Pesto Shrimp & Gnocchi

with Roasted Broccoli

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 4

Seafood and pasta are a time-tested duo, easy to dress up in any number of delicious ways. Tonight's gourmet Italian recipe features shrimp and gnocchi, simply tossed with a fresh pesto made with spinach, parsley and walnuts. Roasted broccoli, finished with garlic and lemon juice, rounds out the meal on a simple, seasonal note.



BLUE APRON WINE PAIRING:

Kōtuku Sauvignon Blanc, 2016

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Ingredients



1 1/8 lbs
SHRIMP



1 17.6-oz package
GNOCCHI



3 cloves
GARLIC



1
LEMON



1 lb
BROCCOLI



1/2 lb
SPINACH



1 bunch
PARSLEY

KNICK KNACKS:



4 Tbsp
BUTTER



2 Tbsp
GRATED
PARMESAN
CHEESE



1/4 cup
ROASTED
WALNUTS



1/4 tsp
CRUSHED RED
PEPPER FLAKES





1 Prepare the ingredients:

- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Cut the broccoli into large florets.
- Peel and finely chop the garlic.
- Quarter and deseed the lemon.
- Finely chop the parsley leaves and stems.
- Finely chop the walnuts.

2 Roast the broccoli:

- Place the **broccoli** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Roast 16 to 18 minutes, or until browned and tender. Remove from the oven. Carefully transfer to a large bowl.
- Add **half the garlic** and the **juice of 2 lemon wedges**. Drizzle with olive oil; toss to thoroughly combine. Season with salt and pepper to taste. Transfer to a serving dish.

3 Cook & chop the greens:

- While the broccoli roasts, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 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 to a cutting board.
- Add the **parsley** and finely chop. Wipe out the pan.

4 Make the pesto:

- While the broccoli continues to roast, in a medium bowl, combine the **chopped greens, remaining garlic, ¾ of the walnuts** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Slowly stir in enough olive oil to create a rough paste. Season with salt and pepper to taste.

5 Brown the gnocchi:

- While the broccoli continues to roast, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **gnocchi** and cook, stirring occasionally, 2 to 3 minutes, or until lightly browned.
- Add the **butter** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the butter has melted and the gnocchi is golden brown. Turn off the heat. Leaving the butter in the pan, transfer the browned gnocchi to a plate; season with salt and pepper.

6 Finish & serve your dish:

- Rinse the **shrimp** and pat dry with paper towels. Add 1 tablespoon of olive oil to the pan of reserved butter and heat on medium-high until hot. Add the shrimp; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly opaque.
- Add the **pesto, browned gnocchi, the juice of the remaining lemon wedges** and **½ cup of water**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until the water has cooked off and the shrimp are cooked through. Season with salt and pepper to taste.
- Divide between 4 dishes. Garnish with the **remaining walnuts**. Serve with the **roasted broccoli** on the side; garnish with the **cheese**. Enjoy!