

# Spinach & Mozzarella Gnocchi

with Cheesy Garlic Bread

PREP TIME: 10 minutes

COOK TIME: 25-35 minutes

SERVINGS: 4

Tonight's Italian dinner gets plenty of satisfying, savory flavor from three types of cheese. We're coating pillowy gnocchi in a delicious tomato sauce brimming with garlic, dried herbs and fresh mozzarella, then sprinkling it with parmesan just before serving. On the side, we're taking classic, oven-toasted garlic bread to the next level with a creamy layer of fontina.



#### BLUE APRON WINE PAIRING:

Uvaggio Montagna Nera Red Wine, 2015

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## Ingredients



2  
SMALL  
BAGUETTES



½ lb  
FRESH  
MOZZARELLA  
CHEESE



1 28-oz can  
WHOLE PEELED  
TOMATOES



4 oz  
FONTINA CHEESE



1 17.6-oz package  
GNOCCHI



3 cloves  
GARLIC



1 lb  
SPINACH



1 large bunch  
PARSLEY

#### KNICK KNACKS:



1 Tbsp  
GNOCCHI SPICE  
BLEND\*



2 Tbsp  
GRATED  
PARMESAN  
CHEESE

\* Dried Oregano & Dried Basil



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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.
- Halve the baguettes.
- Peel and roughly chop the garlic.
- Place the tomatoes in a bowl; gently break apart with your hands.
- Grate the fontina cheese (discarding any rind).
- Roughly chop the parsley leaves and stems.
- Tear the mozzarella cheese into bite-sized pieces.



## 2 Cook & drain the spinach:

- In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes per batch, 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. Wipe out the pot.



## 3 Make the sauce:

- In the same pot, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic** and season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes** and **spice blend**. Cook, stirring occasionally, 12 to 14 minutes, or until thickened and slightly reduced in volume. Turn off the heat. Season with salt and pepper to taste.



## 4 Make the cheesy garlic bread:

- While the sauce cooks, line a sheet pan with aluminum foil. Place the **baguettes** on the prepared sheet pan, cut sides up. Drizzle with olive oil. In a bowl, combine the **remaining garlic** and **fontina cheese**; stir to thoroughly combine. Evenly top the baguettes with the garlic-cheese mixture.
- Toast in the oven 9 to 11 minutes, or until lightly browned and the cheese has melted. Remove from the oven.
- When cool enough to handle, transfer to a cutting board and halve crosswise. Transfer to a serving dish and set aside in a warm place.



## 5 Cook the gnocchi:

- Once the sauce has cooked for about 10 minutes, 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.



## 6 Finish the gnocchi & serve your dish:

- Add the **cooked gnocchi**, **drained spinach** and **half the parsley** to the pot of **sauce**. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until combined. Add the **mozzarella cheese**. Cook, without stirring, 1 to 2 minutes, or until warmed. Stir to thoroughly combine; season with salt and pepper to taste.
- Transfer to a serving dish. Garnish with the **parmesan cheese** and **remaining parsley**. Serve with the **cheesy garlic bread** on the side. Enjoy!