

Crispy Gnocchi

with Fontina Cheese Sauce
& Roasted Broccoli

PREP TIME: 10 minutes

COOK TIME: 15-25 minutes

SERVINGS: 2

Creamy, cheesy, and hearty, this recipe has all the makings of a comfort food classic. After quickly cooking our gnocchi, we're sautéing them with a bit of butter until they turn crispy and golden brown on the outside—then serving them, dressed with a splash of lemon juice, over a sumptuous fontina cheese sauce. On the side, lemony roasted broccoli cuts through the richness of the pasta and sauce.



BLUE APRON WINE PAIRING:

Cold Heaven Viognier, 2016

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Ingredients



¾ lb
GNOCCHI



¾ cup
MILK



½ lb
BROCCOLI



1
LEMON



1 bunch
PARSLEY

KNICK KNACKS:



2 Tbsp
ALL-PURPOSE
FLOUR



¼ tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
BUTTER



2 oz
FONTINA CHEESE



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1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Quarter the broccoli.
- ☐ Grate the cheese (discarding any rind).
- ☐ Quarter and deseed the lemon.
- ☐ Roughly chop the parsley leaves and stems.



2 Roast & dress 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 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven.
- ☐ Top with **the juice of 2 lemon wedges** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Carefully toss to combine; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.



3 Cook the gnocchi:

- ☐ While the broccoli roasts, 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 **¼ cup of the gnocchi cooking water**, drain thoroughly. Transfer to a bowl. Rinse and wipe out the pot.



4 Make the sauce:

- ☐ While the broccoli continues to roast, in the same pot, heat **¾ of the butter** on medium-high until melted.
- ☐ Add the **flour** and cook, whisking constantly, 1 to 2 minutes, or until lightly browned.
- ☐ Slowly whisk in the **milk** and **reserved gnocchi cooking water**; season with salt and pepper. Cook, whisking frequently, 3 to 4 minutes, or until thickened.
- ☐ Add the **cheese** and cook, whisking constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat; season with salt and pepper to taste. Set aside in a warm place.



5 Crisp the gnocchi:

- ☐ While the broccoli continues to roast, in a large pan (nonstick, if you have one), heat the **remaining butter** and **1 teaspoon of olive oil** on medium-high until hot.
- ☐ Add the **cooked gnocchi**; cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and crispy.
- ☐ Add the **parsley** and **the juice of the remaining lemon wedges**. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat; season with salt and pepper to taste.



6 Plate your dish:

- ☐ Divide the **sauce** between 2 dishes. (If the sauce seems too thick, add up to 2 tablespoons of warm water to the pot to achieve your desired consistency.) Top with the **crisped gnocchi**. Serve with the **roasted broccoli** on the side. Enjoy!