

Fresh Gnocchi & Summer Squash

with Tomatoes & Sweet Peppers

TIME: 20-30 minutes

SERVINGS: 2

Tonight, fresh gnocchi elevate a simple medley of late-summer vegetables. We're tossing the pillowy dumplings with summer squash, sweet peppers, and tomatoes (yours may be red or yellow), all coated in a light butter sauce. Shaved parmesan cheese, sprinkled on top just before serving, makes for a gourmet garnish.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



3/4 lb
FRESH GNOCCHI



4 oz
CHERRY
OR CHARM
TOMATOES



2 cloves
GARLIC

Did You Know?
*The more finely
you chop garlic, the
stronger its flavor
becomes.*



4 oz
SWEET PEPPERS



1
SUMMER SQUASH

KNICK KNACKS:



2 Tbsps
BUTTER



2 Tbsps
SHAVED
PARMESAN
CHEESE



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1 Prepare the ingredients:

- Heat a small pot of salted water to boiling on high.
- Wash and dry the fresh produce.
- Halve the squash lengthwise; cut crosswise into 1/4-inch-thick pieces.
- Cut off and discard the pepper stems. Halve the peppers lengthwise; remove and discard the ribs and seeds. Thinly slice crosswise.
- Peel and roughly chop the garlic.
- Halve the tomatoes; place in a bowl and season with salt and pepper.

2 Cook the vegetables:

- In a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the **squash** in a single layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **peppers** and **garlic**. Season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened and fragrant.
- Add the **seasoned tomatoes**; cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Turn off the heat. Season with salt and pepper to taste.



3 Cook the gnocchi:

- While the vegetables cook, add the **gnocchi** to the pot of boiling water. Cook 3 to 4 minutes, or until the gnocchi float to the top of the pot.
- Turn off the heat. Reserving 1/2 cup of the **gnocchi cooking water**, drain thoroughly.

4 Finish the gnocchi:

- Add the **cooked gnocchi**, **butter**, and **half the reserved gnocchi cooking water** to the pan of **cooked vegetables**. Season with salt and pepper. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until the gnocchi are coated and the butter has melted. (If the sauce seems dry, gradually add the remaining cooking water to achieve your desired consistency.)
- Turn off the heat. Season with salt and pepper to taste.



5 Plate your dish:

- Divide the **finished gnocchi** between 2 dishes. Garnish with the **cheese**. Enjoy!

