

Crispy Gnocchi & Fontina Cheese Sauce

with Roasted Broccoli & Honey-Lemon Carrots

TIME: 35-45 minutes

SERVINGS: 4

Piedmont is a region in northwest Italy whose cuisine is influenced by nearby Switzerland and France. Naturally, the region also boasts a delicious, fondue-like sauce known as fonduta, made from creamy, nutty fontina cheese. Our fonduta makes the perfectly scoopable bed for crispy golden gnocchi (another northern Italian favorite) and roasted broccoli. Sautéed carrots—glazed with honey and lemon juice and tossed with pecans—complete this cool-weather meal.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



1 24-oz
PACKAGE FRESH
GNOCCHI



4 oz
FONTINA CHEESE



$\frac{3}{4}$ cup
MILK



$\frac{3}{4}$ lb
BROCCOLI



8
CARROTS



2 cloves
GARLIC



1
LEMON



1 bunch
CHIVES

KNICK KNACKS:



3 Tbsps
ALL-PURPOSE
FLOUR



2 Tbsps
BUTTER



2 Tbsps
ROASTED PECANS



1 Tbsp
HONEY



Download our iOS or Android app, or log in to blueapron.com for how-to videos and supplier stories.



1 Prepare & roast the broccoli:

- ☐ Remove the honey from the refrigerator to bring to room temperature. Preheat the oven to 450°F. Heat a large pot of salted water to boiling on high. Wash and dry the **broccoli** and **lemon**.
- ☐ Cut off and discard the bottom ½ inch of the broccoli stem; cut the broccoli into small pieces.
- ☐ Using a peeler, remove the lemon rind, avoiding the white pith; mince to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Place the broccoli on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer. Roast 25 to 27 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Top with the lemon zest and a drizzle of olive oil. Carefully stir to combine; season with salt and pepper to taste.



2 Prepare the remaining ingredients:

- ☐ While the broccoli roasts, wash and dry the remaining fresh produce.
- ☐ Peel the carrots; cut into ¼-inch-thick rounds.
- ☐ Grate the cheese on the large side of a box grater.
- ☐ Roughly chop the garlic.
- ☐ Thinly slice the chives.
- ☐ Roughly chop the pecans.

3 Cook & glaze the carrots:

- ☐ While the broccoli continues to roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **carrots**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until slightly softened. Add the **honey** (kneading the packet before opening), **the juice of 2 lemon wedges**, and **¼ cup of water** (be careful, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until softened and the liquid has cooked off. Turn off the heat; season with salt and pepper to taste. Transfer to a serving dish; set aside in a warm place. Rinse and wipe out the pan.



4 Cook the gnocchi:

- ☐ Add the **gnocchi** to the pot of boiling water. Cook 3 to 4 minutes, or until they float to the top of the pot. Reserving **¾ cup of the cooking water**, drain thoroughly. Transfer to a bowl. Rinse and wipe out the pot.

5 Make the sauce:

- ☐ In the same pot, heat **2 tablespoons of olive oil** on medium-high until hot. Add the **flour**; cook, whisking constantly, 30 seconds to 1 minute, or until lightly browned. Slowly whisk in the **milk** and **reserved gnocchi cooking water**; season with salt and pepper. Cook, whisking frequently, 2 to 3 minutes, or until thickened. Turn off the heat; add the **cheese**. Whisk until thoroughly combined and the cheese has melted. Season with salt and pepper to taste. Set aside in a warm place.



6 Crisp the gnocchi & serve your dish:

- ☐ In the same pan, heat the **butter** on medium-high until melted. Add the **cooked gnocchi** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Add the **garlic**. (If the pan seems dry, add a drizzle of olive oil.) Continue to cook, stirring occasionally, 2 to 3 minutes, or until lightly browned. Turn off the heat; stir in **the juice of the remaining lemon wedges**. Season with salt and pepper to taste. Divide the **sauce** among 4 dishes. (If the sauce seems too thick, whisk in up to ¼ cup of warm water.) Top with the crisped gnocchi and **roasted broccoli**. Garnish the **carrots** with the **chives** and **pecans**. Enjoy!