

Pesto Gnocchi Bake

with Broccoli & Peppers

4 SERVINGS

⌚ 25-35 MINS

 Blue Apron

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients



17.6 oz Gnocchi



1/3 cup Basil Pesto



1/4 cup Panko Breadcrumbs



1/4 cup Grated Parmesan Cheese



1 lb Broccoli



1 oz Pitted Niçoise Olives



4 oz Shredded Fontina Cheese



1/4 tsp Crushed Red Pepper Flakes



2 Bell Peppers



1/4 cup Cream



1/2 cup Part-Skim Ricotta Cheese



10 oz Hot Italian Pork Sausage 

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut off and discard the bottom $\frac{1}{2}$ -inch of the **broccoli** stem; roughly chop the broccoli.
- Cut off and discard the stems of the **peppers**; remove the cores, then medium dice.
- Roughly chop the **olives**.
- In a bowl, combine the **breadcrumbs** and **1 tablespoon of olive oil**; season with salt and pepper.



2 Start the vegetables

- Place the **chopped broccoli** and **diced peppers** in a large baking dish.
- Drizzle with **olive oil** and season with salt, pepper, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to coat and arrange in an even layer.
- Roast 9 to 11 minutes, or until slightly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



3 Cook the gnocchi

- Meanwhile, add the **gnocchi** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until the gnocchi float to the top of the pot.
- Drain thoroughly.



↻ ADDITIONAL STEP *If you chose Pork Sausage*

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat.

4 Assemble & bake the casserole

- To the dish of **partially roasted vegetables**, add the **cooked gnocchi, pesto, cream, and chopped olives**. Season with salt and pepper; carefully stir to combine.
- Evenly top with the **fontina** and **seasoned breadcrumbs**.
- Bake 7 to 9 minutes, or until the breadcrumbs are toasted and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



↻ CUSTOMIZED STEP 4 *If you chose Pork Sausage*

- Assemble and bake the casserole as directed, adding the **cooked sausage** to the dish along with the gnocchi.

5 Season the ricotta & serve your dish

- Meanwhile, in a bowl, combine the **ricotta, parmesan**, and a drizzle of **olive oil**; season with salt and pepper.
- Serve the **baked casserole** topped with the **seasoned ricotta**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 620, Total Carbohydrates: 60g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 34g, Saturated Fat: 13g, Protein: 21g, Sodium: 1650mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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