

Calabrian Beef & Gnocchi

with Zucchini & Romano Cheese

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



Serve with Blue Apron wine that has this symbol
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Ingredients



10 oz Ground Beef 




2 cloves Garlic



1 Tbsp Calabrian Chile Paste



2 Beyond Burger™ Plant-Based Patties 



1 Zucchini



2 Tbsps Mascarpone Cheese



¾ lb Gnocchi



1 8-oz can Tomato Sauce



¼ cup Grated Romano Cheese

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- 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 **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



2 Brown the zucchini

- In a large pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Transfer to a bowl.
- Wipe out the pan.



3 Cook the beef & make the sauce

- In the same pan, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **chopped garlic, tomato sauce, and as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 3 to 4 minutes, or until the sauce is slightly thickened and the beef is cooked through.



Step 3 continued:

- Add the **browned zucchini** and $\frac{3}{4}$ **cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until combined and the sauce is thickened. Turn off the heat.

CUSTOMIZED STEP 3 If you chose Beyond Burger™ Patties

- Follow the directions in Step 3, using the **patties** (instead of beef) and breaking them apart with a spoon.

4 Cook the gnocchi

- Meanwhile, 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. Turn off the heat.
- Drain thoroughly.



5 Finish & serve your dish

- Add the **cooked gnocchi** and **mascarpone** to the pan of **cooked beef and sauce**. Stir to thoroughly combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished beef and gnocchi** garnished with the **romano**. Enjoy!



CUSTOMIZED STEP 5 If you chose Beyond Burger™ Patties

- Finish and serve your dish as directed, using the pan of **cooked Beyond Burger™** and sauce.