

Calabrian Beef & Gnocchi

with Zucchini & Romano Cheese

2 OR 4 SERVINGS

⌚ 20-30 MINS

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Ingredients



10 oz Ground Beef or
20 oz for 4 servings



2 cloves Garlic



2 Tbsps Mascarpone
Cheese or $\frac{1}{4}$ cup for
4 servings



$\frac{3}{4}$ lb Gnocchi or
17.6 oz for 4 servings



2 Tbsps Tomato
Paste or $\frac{1}{4}$ cup for
4 servings



$\frac{1}{4}$ cup Grated
Romano Cheese



1 Zucchini or 2 for
4 servings



1 $\frac{1}{2}$ tps Calabrian
Chile Paste or
1 Tbsp for 4 servings



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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.
- Working in batches if necessary, 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.



Step 3 continued:

- Add the **chopped garlic, tomato paste**, 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, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Add the **browned zucchini** and $\frac{3}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened.
- Turn off the heat.

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 the gnocchi & 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!

