

## **Ingredients**



10 oz Ground Beef



2 cloves Garlic



2 Tbsps Mascarpone Cheese



¾ lb Gnocchi



2 Tbsps Tomato Paste



1/4 cup Grated Romano Cheese



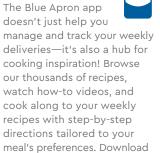
1 Zucchini



1 1/2 tsps Calabrian Chile Paste



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## 1 Prepare the ingredients

- Fill a medium pot 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 zucchiniasdfasdf

- In a large pan (nonstick, if you have one), heat 2 teaspoons 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.



- 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 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  ${\bf 2}$ 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!

