

# One-Pan Prosciutto Gnocchi

with Brussels Sprouts & Lemon

2 SERVINGS

⌚ 20-30 MINS

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## Ingredients



3 oz Prosciutto



1 Lemon



1 oz Butter



17.6 oz Gnocchi



2 cloves Garlic



¼ cup Grated Romano Cheese



½ lb Brussels Sprouts



1 Tbsp Honey



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
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## 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice crosswise.
- Cut off and discard the stem ends of the **brussels sprouts**; quarter lengthwise.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Crisp the prosciutto

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced prosciutto**. Cook, stirring frequently and breaking apart any clumps, 2 to 3 minutes, or until crispy.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



## 3 Cook the brussels sprouts

- In the pan of reserved fond, heat **3 tablespoons of olive oil** on medium-high until hot.
- Add the **quartered brussels sprouts** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.



## 4 Finish & serve your dish

- To the pan, add **2/3 of the gnocchi** (you will have extra) and **1/3 cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the water has cooked off and the gnocchi are tender.
- Add the **butter** and **honey** (kneading the packet before opening); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the butter is melted and combined.
- Turn off the heat. Carefully stir in **the juice of 2 lemon wedges**. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** topped with the **crispy prosciutto** and **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!

