

Ingredients



3 oz Prosciutto



1 Lemon



1 oz Butter



17.6 oz Gnocchi



2 cloves Garlic



½ cup Grated Romano Cheese



½ lb Brussels Sprouts



1 Tbsp Honey



1/4 tsp Crushed Red Pepper Flakes



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

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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.

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.

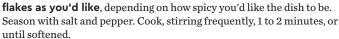


bowls needed!



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 follows the state of the



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!





