

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

#### **Ingredients**

Customized ingredients

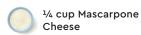


18 oz Ground Pork 🔄













17.6 oz Gnocchi



1/2 lb Sweet Peppers



1/4 cup Grated Parmesan Cheese



1 Tbsp Tuscan Spice Blend1



5 oz Baby Spinach



2 cloves Garlic



6 Tbsps Romesco Sauce<sup>2</sup>



1/4 tsp Crushed Red Pepper Flakes



#### Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>\*</sup>Ingredients may be replaced and quantities may vary.

# 1) Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- · Cut off and discard the stems of the peppers; remove the cores. Halve lengthwise, then thinly slice crosswise.



## 2 Brown the pork & start the sauce

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pork, half the spice blend (you will have extra), 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 and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.

• Add the sliced peppers and chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.

# CUSTOMIZED STEP 2 If you chose Beyond Beef™

- Follow the directions in Step 2, using the Beyond Beef™ (instead of pork).

# 3 Finish the sauce

- Add the tomato paste to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add 1/2 cup of water (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Turn off the heat.



#### CUSTOMIZED STEP 3 If you chose Beyond Beef™

- Make the sauce as directed, cooking until the Beyond Beef™ is cooked through.

## 4 Cook the gnocchi

- Meanwhile, add the gnocchi to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until the gnocchi float to the top of the pot.
- Reserving 11/2 cups of the gnocchi cooking water, drain thoroughly and return to the pot.



## 5 Finish & serve your dish

- To the pot of cooked gnocchi, add the cooked pork and sauce, spinach, and half the reserved gnocchi cooking water. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat. Stir in the mascarpone and romesco  ${\tt sauce}$  until thoroughly combined and the gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the finished gnocchi garnished with the parmesan. Enjoy!

# CUSTOMIZED STEP 5 If you chose Beyond Beef™

- Finish and serve your dish as directed, using the cooked Beyond Beef™ and sauce (instead of pork).

