

# Creamy Pesto Gnocchi & Squash Bake

with Spinach & Parmesan Breadcrumbs

4 SERVINGS | 35-45 MINS

 **Blue Apron**  
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## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1/4 cup Cream



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



17.6 oz Gnocchi



1/4 cup Panko Breadcrumbs



4 oz Fresh Mozzarella Cheese



1/3 cup Basil Pesto



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



1/2 lb Diced Butternut Squash



5 oz Baby Spinach




4 oz Shredded Fontina Cheese



1 Tbsp Red Wine Vinegar

<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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"Alexa, find Blue Apron recipes."

### 1 Start the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Place the **squash** in a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and **up to half of the spice blend**. Toss to coat.
- Bake 15 minutes. Leaving the oven on, remove from the oven.



### 2 Add the gnocchi

- Carefully add the **gnocchi** and  $\frac{1}{4}$  **cup water** to the baking dish of **partially baked squash**. Cover tightly with foil.
- Bake 9 to 11 minutes, or until the gnocchi are cooked through and the squash is tender when pierced with a fork.



### 3 Prepare the remaining ingredients

- Meanwhile, in a bowl, combine the **cream** and **pesto**.
- In a separate bowl, combine the **breadcrumbs**, **parmesan**, **remaining spice blend**, **1 tablespoon of olive oil**, 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.



### 4 ADDITIONAL STEP If you chose Pork Sausage

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through. Turn off the heat.

### 4 Finish the bake & serve your dish

- To the baking dish of **baked squash and gnocchi**, add the **vinegar**, **creamy pesto**, and **spinach** (incorporating handfuls at a time); toss to combine. Season with salt and pepper.
- Top with the **fontina**, **mozzarella** (tearing into bite-sized pieces before adding), and **seasoned breadcrumbs**.
- Bake 7 to 9 minutes, or until the cheese is melted and the breadcrumbs are lightly browned and toasted.
- If desired, turn your oven to the broil function; broil the casserole 2 to 4 minutes, or until the cheese is golden brown (watching carefully so it doesn't burn).
- Remove from the oven. Let stand at least 2 minutes before serving. Enjoy!



### 4 CUSTOMIZED STEP 4 If you chose Pork Sausage

- Finish the bake and serve your dish as directed, topping with the **cooked sausage** before the fontina.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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