

Summer Vegetable Gnocchi

with Romano Cheese

2 SERVINGS

15-25 MINS

 Blue Apron

blueapron.com



Ingredients

 17.6 oz Gnocchi

 1 Zucchini

 1 oz Butter

 4 oz Sweet Peppers

 4 oz Grape Tomatoes

 2 cloves Garlic

 ¼ cup Grated Romano Cheese

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

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.

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.



2 Cook the vegetables

- In a large pan, heat **2 tablespoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced peppers** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the **seasoned tomatoes**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Turn off the heat.



3 Cook the gnocchi

- Meanwhile, add $\frac{2}{3}$ of the **gnocchi** (you will have extra) to the pot of boiling water. Cook, uncovered, 2 to 3 minutes, or until the gnocchi float to the top of the pot.
- Turn off the heat. Reserving $\frac{1}{2}$ cup of the **gnocchi cooking water**, drain thoroughly.



4 Finish the gnocchi & serve your dish

- To the pan of **cooked vegetables**, add the **cooked gnocchi**, **butter**, **half the cheese**, **1 teaspoon of olive oil**, and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the butter is melted and the gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **remaining cheese**. Enjoy!

