

# Cheesy Truffle & Pancetta Gnocchi Bake

with Spinach & Arugula Salad

2 SERVINGS | 35-45 MINS


 **Blue Apron**  
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## Ingredients

 3 oz Diced Pancetta


 1 Shallot

 ½ oz Pickled Peppadew Peppers

 2 Tbsps Mascarpone Cheese


 1 Tbsp Sherry Vinegar

 17.6 oz Gnocchi

 5 oz Baby Spinach


 1 bunch Rosemary


 2 oz Fontina Cheese

 ¾ cup Panko Breadcrumbs

 4 oz Mushrooms

 2 oz Arugula


 ¼ cup Cream

 2 ½ Tbsps Vegetable or Chicken Demi-Glace

 ¼ tsp Truffle Zest Seasoning<sup>1</sup>

## WHY WE LOVE THIS DISH

To build deep, earthy flavor, we're first cooking tender mushrooms and shallot with demi-glace (a rich, brown French sauce base), then stirring in luxe additions of velvety cream and our truffle zest seasoning before combining it all together with pillowy gnocchetti, pancetta, and woody rosemary breadcrumbs.

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

<sup>1</sup>. includes natural truffle flavor and black summer truffle





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the rosemary breadcrumbs

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Peel and thinly slice the **shallot**.
- Grate the **fontina** on the large side of a box grater.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves. Place in a bowl; add the **breadcrumbs** and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Roughly chop the **peppers**.



## 2 Cook the pancetta

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



## 3 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. Turn off the heat.
- Drain thoroughly.



## 4 Make the sauce & assemble the bake

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, a drizzle of olive oil).
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced shallot**. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **demi-glaze** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until combined.
- Add the **cream** and **as much of the truffle zest as you'd like**. Cook, stirring frequently, 1 to 2 minutes, or until the liquid is slightly reduced in volume.
- Turn off the heat. Add the **cooked gnocchi**, **cooked pancetta**, **mascarpone**, and **half the grated fontina**. Stir to thoroughly combine.
- Carefully transfer to a baking dish and arrange in an even layer.
- Evenly top with the **remaining grated fontina** and **rosemary breadcrumbs**. Drizzle with **olive oil**.



## 5 Bake the gnocchi

- Bake 7 to 9 minutes, or until the breadcrumbs are toasted and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.



## 6 Make the salad & serve your dish

- Meanwhile, in a large bowl, whisk together the **vinegar** and **1 tablespoon of olive oil**.
- Just before serving, add the **spinach** and **arugula** to the bowl of **vinaigrette**.
- Serve the **baked gnocchi** with the **salad** on the side. Garnish the salad with the **chopped peppers**. Enjoy!

