

# Pesto Gnocchi

with Mushrooms & Pistachio Breadcrumbs

2 SERVINGS

🕒 20-30 MINS



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🍷 icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🍷



1/3 cup Basil Pesto



2 Tbsps Roasted Pistachios



17.6 oz Gnocchi



4 oz Grape Tomatoes



2 Tbsps Mascarpone Cheese



1/4 tsp Crushed Red Pepper Flakes



4 oz Mushrooms



1/4 cup Panko Breadcrumbs



0.7 oz Grana Padano Cheese



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





"Alexa, find Blue Apron recipes."

## 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.
- Finely chop the **pistachios**.
- Thinly slice the **mushrooms**.
- Halve the **tomatoes**.
- Grate the **Grana Padano** on the small side of a box grater.



## 2 Make the pistachio breadcrumbs

- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped pistachios** and **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate.
- Wipe out the pan.



## ↩ ADDITIONAL STEP *If you chose Sausage*

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl; cover with foil to keep warm.

## 3 Cook the vegetables

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **halved tomatoes** 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, 1 to 2 minutes, or until slightly softened.
- Turn off the heat.



## 4 Cook the gnocchi

- Meanwhile, add  $\frac{3}{4}$  of the **gnocchi** (you will have extra) to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **gnocchi cooking water**, drain thoroughly.



## 5 Finish the gnocchi & serve your dish

- Add the **cooked gnocchi** and **half the reserved gnocchi cooking water** to the pan of **cooked vegetables**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Add the **pesto** and **mascarpone**; stir until thoroughly combined and 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 **pistachio breadcrumbs** and **grated Grana Padano**. Enjoy!



## ↩ CUSTOMIZED STEP 5 *If you chose Sausage*

- Finish the gnocchi and serve your dish as directed, adding the **cooked sausage** to the pan.