

FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an (a) 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



¼ tsp Crushed Red Pepper Flakes



4 oz Mushrooms



1/4 cup Panko Breadcrumbs



0.7 oz Grana Padano Cheese



# Cook along on the app

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#### "Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients

- Fill a medium pot ¾ 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.



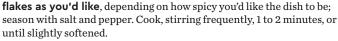
- Transfer to a plate.
- · Wipe out the pan.

### 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 yould like depending.



• Turn off the heat.

# 4 Cook the gnocchi

- Meanwhile, add ¾ 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 ¼ 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.



