

# Cheesy Beef Meatball & Gnocchi Bake

with Arugula Salad & Garlic Bread

4 SERVINGS | 40-50 MINS

 **Blue Apron**  
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## Ingredients



24 oz USDA Prime Ground Beef



¾ cup Panko Breadcrumbs



2 oz Sliced Roasted Red Peppers



5 oz Baby Spinach



1 14.5-oz can Crushed Tomatoes



17.6 oz Gnocchi



1 Shallot



2 cloves Garlic



½ lb Fresh Mozzarella Cheese



2 Tbsps Balsamic Vinegar



2 Small Baguettes



6 oz Radishes



4 oz Arugula



2 oz Garlic & Herb Spreadable Butter



1 Tbsp Italian Seasoning<sup>1</sup>

## TECHNIQUE TO HIGHLIGHT

If your oven has a broiler—a section of the oven that provides direct, intense heat—we've provided instructions to use it at the very end of baking, allowing the layer of mozzarella (on top of the juicy meatball and pillowy gnocchi bake) to turn deliciously bubbly and golden brown.



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

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **spreadable butter** from the refrigerator to soften.
- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel and thinly slice the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **baguettes**.



## 2 Form & bake the meatballs

- In a large bowl, combine the **beef, breadcrumbs, and half the Italian seasoning**. Season with salt and pepper. Gently mix to combine.
- Shape the mixture into 16 tightly packed meatballs.
- Transfer to a large baking dish.
- Place on the upper oven rack and bake 14 to 16 minutes, or until browned and cooked through.\*
- Remove from the oven.
- Carefully drain off and discard any excess oil.



## 3 Cook the gnocchi & make the sauce

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **gnocchi**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **sliced shallot, chopped garlic, spinach, and remaining Italian seasoning**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Add the **tomatoes** (carefully, as the liquid may splatter) and **½ cup of water**. Cook, stirring occasionally, 3 to 4 minutes, or until the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 4 Assemble the casserole

- To the baking dish of **baked meatballs**, add the **cooked gnocchi and sauce**. Gently stir to combine.
- Evenly top with the **cheese** (tearing into small pieces before adding).



## 5 Bake the casserole & garlic bread

- Line a sheet pan with foil.
- Place the **halved baguettes**, cut side up, on the foil. Evenly spread the **softened butter** onto the cut sides of the baguettes.
- Place the **garlic bread** on the lower oven rack and toast 7 to 9 minutes, or until lightly browned.
- Remove from the oven.
- Place the **casserole** on the upper oven rack and bake 7 to 9 minutes, or until the cheese is melted.
- 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.



## 6 Make the salad & serve your dish

- Meanwhile, halve the **radishes** lengthwise, then thinly slice crosswise.
- Roughly chop the **peppers**.
- In a large bowl, combine the **sliced radishes, chopped peppers, vinegar, and a drizzle of olive oil**.
- Just before serving, add the **arugula**; season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **baked casserole** with the **salad** and **garlic bread** on the side. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

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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