



Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 🔄



0.7 oz Grana Padano Cheese



2 Tbsps Roasted Pistachios



17.6 oz Gnocchi



4 oz Grape Tomatoes



1/3 cup Basil Pesto



¼ tsp Crushed Red Pepper Flakes



4 oz Mushrooms



2 Tbsps Mascarpone Cheese



½ cup Panko Breadcrumbs



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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a medium pot 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.



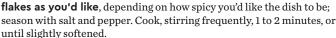
- · Transfer to a plate.
- · Wipe out the pan.

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.

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



• Turn off the heat.

4 Cook the gnocchi

- Meanwhile, add the gnocchi 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 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!



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