

Creamy Pesto Gnocchi & Squash Bake

with Spinach & Parmesan Breadcrumbs

4 SERVINGS | 35-45 MINS

 **Blue Apron**
blueapron.com




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

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1/4 cup Cream



1/4 cup Grated Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



17.6 oz Gnocchi



1/4 cup Panko Breadcrumbs



4 oz Fresh Mozzarella Cheese



1/3 cup Basil Pesto



1 Tbsp Weeknight Hero Spice Blend¹



1/2 lb Diced Butternut Squash



5 oz Baby Spinach




4 oz Shredded Fontina Cheese



1 Tbsp Red Wine Vinegar

¹Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol
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 Start the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Place the **squash** in a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and **up to half of the spice blend**. Toss to coat.
- Bake 15 minutes. Leaving the oven on, remove from the oven.



2 Add the gnocchi

- Carefully add the **gnocchi** and **¼ cup of water** to the baking dish of **partially baked squash**. Cover tightly with foil.
- Bake 9 to 11 minutes, or until the gnocchi are cooked through and the squash is tender when pierced with a fork.



3 Prepare the remaining ingredients

- Meanwhile, in a bowl, combine the **cream** and **pesto**.
- In a separate bowl, combine the **breadcrumbs**, **parmesan**, **remaining spice blend**, **1 tablespoon of olive oil**, and **as much of the red pepper flakes as you'd like**; season with salt and pepper.



4 ADDITIONAL STEP *If you chose Sausage*

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through. Turn off the heat.

4 Finish the bake & serve your dish

- To the baking dish of **baked squash and gnocchi**, add the **vinegar**, **creamy pesto**, and **spinach** (carefully incorporating handfuls at a time); toss to combine. Season with salt and pepper.
- Evenly top with the **fontina**, **mozzarella** (tearing into bite-sized pieces before adding), and **seasoned breadcrumbs**.
- Bake 7 to 9 minutes, or until the cheese is melted and the breadcrumbs are lightly browned and toasted.
- 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. Enjoy!



4 CUSTOMIZED STEP 4 *If you chose Sausage*

- Finish the bake and serve your dish as directed, topping with the **cooked sausage** before the fontina.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

