

Creamy Pesto Gnocchi Bake

with Spinach, Broccoli & Breadcrumbs

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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🔗 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.*

 Serve with Blue Apron wine that has this symbol
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Ingredients


Customized ingredients


ADDED:

 3 oz Diced Pancetta 🔄

 1 Lemon


 4 oz Fresh Mozzarella Cheese

 ¼ tsp Crushed Red Pepper Flakes


 17.6 oz Gnocchi


 1 lb Broccoli


 ¾ cup Grated Parmesan Cheese

 ¾ cup Cream

 1 Tbsp Weeknight Hero Spice Blend¹

 ¾ cup Panko Breadcrumbs

 5 oz Baby Spinach

 4 oz Shredded Fontina Cheese

 ⅓ cup Basil Pesto

Cook along on the app



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



"Alexa, find Blue Apron recipes."

1 Start the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; roughly chop the broccoli.
- Place in a ceramic or metal baking dish (do not use glass).
- Drizzle with **olive oil** and season with salt, pepper, and **up to half the spice blend**. Toss to coat; arrange in an even layer.
- Bake 5 minutes. Leaving the oven on, remove from the oven.



2 Add the gnocchi

- Carefully add the **gnocchi** and ¾ **cup of water** to the baking dish. Cover tightly with foil.
- Bake 9 to 11 minutes, or until the gnocchi are cooked through and the broccoli is tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



↻ CUSTOMIZED STEP 2 If you chose Pancetta

- Carefully add the **gnocchi, pancetta**, and ¾ **cup of water** to the baking dish. Cover tightly with foil.
- Bake 9 to 11 minutes, or until the pancetta and gnocchi are cooked through and the broccoli is tender when pierced with a fork.
- Leaving the oven on, remove from the oven.

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**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Quarter and deseed the **lemon**.



4 Finish the bake & serve your dish

- To the baking dish, carefully add the **creamy pesto, spinach** (incorporating handfuls at a time), and the **juice of 2 lemon wedges**; stir to combine. Season with salt and pepper.
- 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.
- Serve the **finished bake** with the **remaining lemon wedges** on the side. Enjoy!

