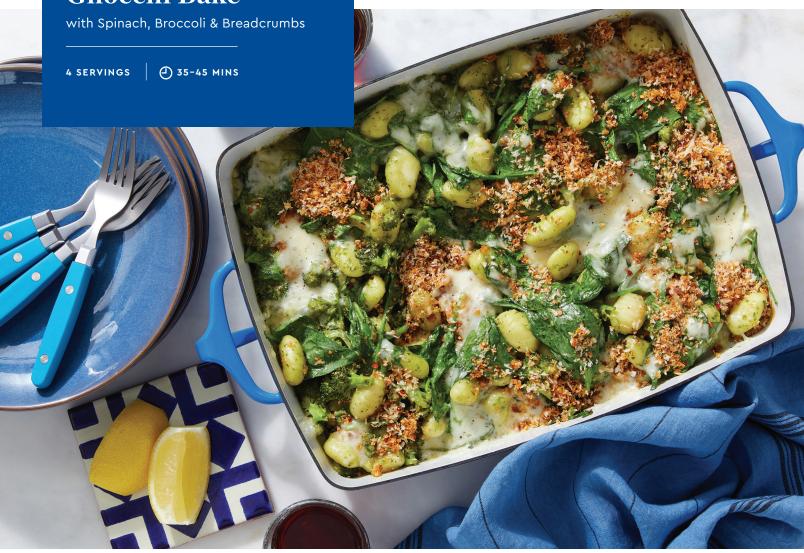




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Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 🔄



1 Lemon



4 oz Fresh Mozzarella Cheese



1/4 tsp Crushed Red Pepper Flakes



17.6 oz Gnocchi

F 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.*



1 lb Broccoli



1/4 cup Grated Parmesan Cheese



¼ cup Cream



1 Tbsp Weeknight Hero Spice Blend¹



¼ cup Panko **Breadcrumbs**



5 oz Baby Spinach



4 oz Shredded Fontina Cheese



¹/₃ cup Basil Pesto



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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."

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 1/2 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.



- · Carefully add the gnocchi and 1/4 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 1/4 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!

