

Creamy Pesto Gnocchi

with Zucchini, Tomatoes & Almond Breadcrumbs

4 SERVINGS

20-30 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 ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



18 oz Tail-On Shrimp¹ 



¼ cup Mascarpone Cheese



2 Tbsps Sliced Roasted Almonds



17.6 oz Gnocchi



2 Zucchini



0.7 oz Grana Padano Cheese



¼ tsp Crushed Red Pepper Flakes



¼ cup Panko Breadcrumbs



½ lb Grape Tomatoes



⅓ cup Basil Pesto



Serve with Blue Apron wine that has this symbol
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¹. peeled & deveined

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Finely chop the **almonds**.
- Medium dice the **zucchini**.
- Halve the **tomatoes**.
- Grate the **Grana Padano** on the small side of a box grater.



2 Make the almond breadcrumbs

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped almonds** 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.



3 ADDITIONAL STEP *If you chose Shrimp*

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through.
- Transfer to a bowl
- Wipe out the pan.

3 Cook the vegetables

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **diced zucchini** 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 flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- 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 $\frac{1}{2}$ cup of the **gnocchi cooking water**, drain thoroughly and return to the pot.



5 Finish the gnocchi & serve your dish

- To the pot of **cooked gnocchi**, add the **cooked vegetables** and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Turn off the heat. Add the **pesto** and **mascarpone**; stir until combined and the gnocchi are 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 **almond breadcrumbs** and **grated Grana Padano**. Enjoy!



5 CUSTOMIZED STEP 5 *If you chose Shrimp*

- Finish the gnocchi and serve your dish as directed, adding the **cooked shrimp** to the pot.

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.

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