

Summer Vegetable Gnocchi

with Romano Cheese

2 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage



2 cloves Garlic



¾ lb Gnocchi



1 Bell Pepper



1 oz Salted Butter



4 oz Grape Tomatoes



1 Zucchini



¾ cup Grated Romano Cheese



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



16

PersonalPoints™
range per serving

Now your Points value is personalized to YOU! Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints™ program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

*Ingredients may be replaced and quantities may vary.

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.



2 Cook the vegetables

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced pepper** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the **seasoned tomatoes**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Turn off the heat.



↩ CUSTOMIZED STEP 2 If you chose Sausage

- In a large pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage** and **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **sliced pepper** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until the vegetables are softened and the sausage is browned.
- Add the **seasoned tomatoes**. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened and the sausage is cooked through.
- Turn off the heat.

3 Cook the gnocchi

- Meanwhile, add the **gnocchi** to the pot of boiling water. Cook, uncovered, 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.



4 Finish the gnocchi & serve your dish

- To the pan of **cooked vegetables**, add the **cooked gnocchi**, **butter**, **half the cheese**, a drizzle of **olive oil**, and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the butter is melted and the gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **remaining cheese**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Sausage

- Finish the gnocchi and serve your dish as directed, using the pan of **cooked sausage and vegetables**.