

Oven-Baked Cheesy Tomato Gnocchi

with Calabrian Chile & Spinach


2 or 4 SERVINGS


⌚ 45 MINS: 10 MINS ACTIVE
35 MINS INACTIVE


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Ingredients*


 ¾ lb Gnocchi or
1 ½ lbs for 4 servings


 ¼ cup Cream or
½ cup for 4 servings


 1 8-oz can Tomato
Sauce or 2 for
4 servings


 1 Tbsp Italian
Seasoning¹


 3 oz Baby Spinach or
5 oz for 4 servings


 ¼ cup Grated
Parmesan Cheese or
½ cup for 4 servings

 1 ½ tsps Calabrian
Chile Paste or
1 Tbsp for 4 servings

 1 Single-Use
Aluminum Tray or
2 for 4 servings

 4 oz Grape Tomatoes
or ½ lb for
4 servings

 4 oz Fresh Mozzarella
Cheese or ½ lb for
4 servings

 1 Tbsp Capers or
2 Tbsps for
4 servings



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¹ Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the tray

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- In the tray or among the two trays if you're cooking 4 servings, combine the **gnocchi**, **tomato sauce**, **cream**, **spinach**, **tomatoes**, **capers**, **Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.

2 Bake the tray

- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven.

3 Finish & serve your dish

- Carefully remove the foil. Evenly top with the **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake 5 to 7 minutes, or until the cheese is melted.
- Remove from the oven. Let stand at least 3 minutes before serving.
- Serve the **baked tray** garnished with the **parmesan**. Enjoy!



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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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