

Oven-Baked Cheesy Pesto Gnocchi

with Spinach, Tomatoes & Currants

2 or 4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

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Ingredients*

 ¾ lb Gnocchi or
17.6 oz for 4 servings

 4 oz Fresh Mozzarella
Cheese or ½ lb for
4 servings

 ⅓ cup Basil Pesto or
⅔ cup for 4 servings

 ¼ tsp Crushed Red
Pepper Flakes or
½ tsp for 4 servings

 4 oz Grape Tomatoes
or ½ lb for
4 servings

 ¼ cup Grated
Parmesan Cheese or
½ cup for 4 servings

 2 Tbsps Dried
Currants or 4 Tbsps
for 4 servings

 1 Single-Use
Aluminum Tray or 2
for 4 servings

 3 oz Baby Spinach or
5 oz for 4 servings

 2 Tbsps Mascarpone
Cheese or ¼ cup for
4 servings

 1 Tbsp Capers or
2 Tbsps for
4 servings

 **LIGHT & FRESH** Serve with Blue Apron
wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- 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 **spinach, gnocchi, pesto, mascarpone, capers, currants, tomatoes**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.
- Add **2 tablespoons of water** to the tray *or to each tray if you're cooking 4 servings*. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 30 minutes. Leaving the oven on, remove from the oven.
- Carefully remove the foil. Evenly top with the **mozzarella** (tearing into bite sized pieces before adding).
- Return to the oven and bake 4 to 6 minutes, or until the cheese is melted.
- Remove from the oven. Let stand at least 3 minutes.
- Serve the **baked tray** garnished with the **parmesan**. Enjoy!



When you're finished, rinse and recycle the tray.

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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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