

# Ingredients\*

**Customized ingredients** 

ADDED:



10 oz Hot Italian Pork Sausage 🔄



1/4 cup Grated
Parmesan Cheese



2 Tbsps Roasted Pistachios



¾ lb Gnocchi



4 oz Grape Tomatoes



½ cup Panko Breadcrumbs



¼ tsp Crushed Red Pepper Flakes



4 oz Mushrooms



2 Tbsps Mascarpone Cheese



¹∕₃ cup Basil Pesto



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

# Cook along on the app

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#### "Alexa, find Blue Apron recipes."

# 1 Prepare the ingredients

- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Finely chop the pistachios.
- Thinly slice the mushrooms.
- Halve the tomatoes.



## 2 Make the pistachio breadcrumbs

- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the chopped pistachios 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.

# 8

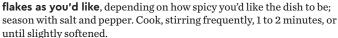
#### **ADDITIONAL STEP** If you chose Sausage

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

# 3 Cook the vegetables

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the sliced mushrooms 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 yould like depending



• Turn off the heat.

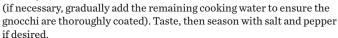
# 4 Cook the gnocchi

- 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 ¼ cup of the gnocchi cooking water, drain thoroughly.



## 5 Finish the gnocchi & serve your dish

- Add the cooked gnocchi and half the reserved gnocchi cooking water to the pan of cooked vegetables. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Add the **pesto** and **mascarpone**; stir until thoroughly combined and coated



 Serve the finished gnocchi garnished with the pistachio breadcrumbs and parmesan. Enjoy!



 Finish the gnocchi and serve your dish as directed, adding the cooked sausage to the pan.

