

# Calabrian Beef & Gnocchi

with Zucchini & Romano Cheese

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
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## Ingredients\*



18 oz Ground Beef



2 cloves Garlic



¼ cup Mascarpone Cheese



17.6 oz Gnocchi



¼ cup Tomato Paste



¼ cup Grated Romano Cheese



2 Zucchini



1 Tbsp Calabrian Chile Paste



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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\*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 **zucchini**; halve lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Working in two batches, add the **sliced zucchini** in an even layer. Season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Transfer to a plate; cover with foil to keep warm.
- Wipe out the pan.



## 3 Cook the beef & make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.



## Step 3 continued:

- Add the **chopped garlic, tomato paste**, 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. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Add **1 cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened.
- 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.
- Drain thoroughly and return to the pot.



## 5 Finish the gnocchi & serve your dish

- To the pot of **cooked gnocchi**, add the **cooked zucchini, cooked beef and sauce**, and **mascarpone**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **romano**. Enjoy!

