

Oven-Baked Creamy Spinach & Artichoke Gnocchi

with Caramelized Onions & Mozzarella


2 or 4 SERVINGS


⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE


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Ingredients*

 ¾ lb Gnocchi or
1 ½ lbs for 4 servings


 2 Tbsps Crème
Fraîche or ¼ cup
for 4 servings

 4 oz Fresh Mozzarella
Cheese or ½ lb for
4 servings


 1 Single-Use
Aluminum Tray or
2 for 4 servings


 3 oz Baby Spinach or
6 oz for 4 servings

 ¼ cup Cream or
½ cup for 4 servings

 3 oz Caramelized
Onions & Garlic or
6 oz for 4 servings

 ¼ cup Marinated
Artichoke Hearts or
½ cup for 4 servings

 ¼ cup Grated
Parmesan Cheese or
½ cup for 4 servings

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



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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 **spinach**.
- In the tray or among the two trays if you're cooking 4 servings, combine the **spinach**, **gnocchi**, **artichokes**, **cream**, **crème fraîche**, **caramelized onions**, **mozzarella** (tearing into small pieces before adding), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 35 to 37 minutes, or until cooked through.
- Remove from the oven. Let stand at least 3 minutes before serving.
- 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.

Blue Apron, LLC, New York, NY 10005

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