

Ingredients*



18 oz Ground Pork



1 Shallot



1 oz Pickled Peppadew Peppers



1.4 oz Grana Padano Cheese



1 14.5-oz can Crushed Tomatoes



17.6 oz Gnocchi



5 oz Baby Spinach



1/4 cup Grated Parmesan Cheese



2 Tbsps Balsamic Vinegar



1 Tbsp Italian Seasoning¹



½ cup Panko Breadcrumbs



4 oz Arugula



½ lb Fresh Mozzarella Cheese



1 ½ tsps Calabrian Chile Paste





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

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"Alexa, find Blue Apron recipes."

1) Prepare the ingredients

- · Arrange an oven rack in the upper third of the oven; preheat to 450°F.
- · Wash and dry the fresh produce.
- Peel and thinly slice the **shallot**.
- Roughly chop the peppers.



2 Form & bake the meatballs

- In a bowl, combine the pork, breadcrumbs, and half the Italian seasoning. Season with salt and pepper. Gently mix to combine.
- Shape the mixture into 16 tightly packed meatballs.
- · Transfer to a large baking dish.
- Bake 14 to 16 minutes, or until browned and cooked through.*
- Leaving the oven on, remove from the oven. Carefully drain off and discard any excess oil.



- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the gnocchi; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the sliced shallot, spinach, and remaining Italian seasoning; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the spinach is wilted.
- Add the tomatoes (carefully, as the liquid may splatter), ½ cup of water, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until slightly thickened.
- Turn off the heat. Taste then season with salt and pepper if desired.

4 Assemble the casserole

- To the baking dish of baked meatballs, carefully add the cooked gnocchi and sauce. Gently stir to combine.
- Evenly top with the mozzarella (tearing into small pieces before adding).

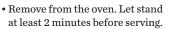


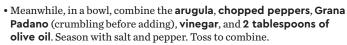
🖶 STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

5 Finish & serve your dish

- Bake the casserole 7 to 9 minutes, or until the cheese is melted
- If desired, turn your oven to the broil function and broil 2 to 4 $\,$ minutes, or until the cheese is golden brown (watching carefully so it doesn't burn).





• Serve the baked casserole with the salad on the side. Garnish with the parmesan. Enjoy!

REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Finish and serve as directed, but bake the casserole 20 to 22 minutes.

*The USDA recommends a minimum safe cooking temperature of 160°F for pork

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat.





