

Cheesy Pork Meatball & Gnocchi Bake

with Arugula Salad

4 SERVINGS | 35-45 MINS


 **Blue Apron**
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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


 ¼ 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 tps Calabrian Chile Paste



Serve with Blue Apron wine that has this symbol
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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.

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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.



3 Cook the gnocchi & make the sauce

- 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).
- Remove from the oven. Let stand at least 2 minutes before serving.
- Meanwhile, in a bowl, combine the **arugula**, **chopped peppers**, **Grana Padano** (crumbling before adding), **vinegar**, and **2 tablespoons of olive oil**. Season with salt and pepper. Toss to combine.
- 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.

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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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