Oven-Baked Gnocchi & Feta

with Romesco Sauce, Tomatoes & Spinach

2 or 4 SERVINGS | 45 MINS: 5 MINS ACTIVE 40 MINS INACTIVE

Blue Apron
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Ingredients*

- ¾ lb Gnocchi *or 1 ½ lbs for 4 servings*
- 1 oz Sliced Roasted Red Peppers *or 2 oz for 4 servings*
- 1 ½ oz Feta Cheese *or 3 oz 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 Tbsps Romesco Sauce *or 6 Tbsps for 4 servings*[1]
- 4 oz Grape Tomatoes *or ½ lb for 4 servings*
- ¼ cup Grated Parmesan Cheese *or ½ cup for 4 servings*
- 1 8-oz can Tomato Sauce *or 2 for 4 servings*

LIGHT & BRIGHT

Serve with Blue Apron wine that has this symbol
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1. contains almonds
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH alexa

"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 fresh produce.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **spinach**, **gnocchi**, **tomato sauce**, **romesco sauce**, **peppers**, **cream**, and **tomatoes**. Season with salt and pepper; stir to thoroughly combine.

2 Bake the tray & serve your dish

- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil.
- Add the block of **feta** (keeping it whole) to the center of the **partially cooked base**.
- Return to the oven and bake, uncovered, 7 to 10 minutes, or until the feta is softened and the gnocchi are tender.
- Remove from the oven; stir to thoroughly combine.
- 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.

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