

# Creamy Pesto Gnocchi & Squash Bake

with Spinach & Parmesan Breadcrumbs

4 SERVINGS | 35-45 MINS


 **Blue Apron**  
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## Ingredients\*


Customized ingredients

### ADDED:


 10 oz Hot Italian Pork Sausage 


or


 18 oz Boneless Chicken Breast Pieces 


 17.6 oz Gnocchi

 ½ lb Diced Butternut Squash


 5 oz Baby Spinach

 4 oz Fresh Mozzarella Cheese

 ¼ cup Cream


 4 oz Shredded Fontina Cheese


 ¼ cup Grated Parmesan Cheese

 ¼ cup Panko Breadcrumbs

 ⅓ cup Basil Pesto

 1 Tbsp Red Wine Vinegar

 ¼ tsp Crushed Red Pepper Flakes

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



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

## Cook along on the app



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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Start the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce
- Place the **squash** in a large ceramic or metal baking dish (do not use glass). Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat.
- Bake 15 minutes. Leaving the oven on, remove from the oven.



## 2 Add the gnocchi

- Carefully add the **gnocchi** and **¼ cup of water** to the baking dish of **partially baked squash**. Cover tightly with foil.
- Bake 9 to 11 minutes, or until the gnocchi are cooked through and the squash is tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



## 3 Prepare the remaining ingredients

- Meanwhile, in a bowl, combine the **cream** and **pesto**.
- In a separate bowl, combine the **breadcrumbs**, **parmesan**, **remaining spice blend**, **1 tablespoon of olive oil**, 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.



## ↩️ ADDITIONAL STEP

### *If you chose Sausage*

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Turn off the heat.

### *If you chose Chicken*

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Turn off the heat.

## 4 Finish the bake & serve your dish

- To the baking dish of **baked squash and gnocchi**, add the **vinegar**, **creamy pesto**, and **spinach** (carefully incorporating handfuls at a time); stir to combine. Season with salt and pepper.
- Evenly top with the **fontina**, **mozzarella** (tearing into bite-sized pieces before adding), and **seasoned breadcrumbs**.
- Bake 7 to 9 minutes, or until the cheese is melted and the breadcrumbs are lightly browned and toasted.
- If desired, turn your oven to the broil function; broil the casserole 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. Enjoy!



## ↩️ CUSTOMIZED STEP 4

### *If you chose Sausage*

- Finish the bake and serve your dish as directed, topping with the **cooked sausage** before the fontina.

### *If you chose Chicken*

- To the baking dish of **baked squash and gnocchi**, add the **vinegar**, **creamy pesto**, **partially cooked chicken**, and **spinach** (carefully incorporating handfuls at a time); stir to combine. Season with salt and pepper.
- Top with the **fontina**, **mozzarella** (tearing into bite-sized pieces before adding), and **seasoned breadcrumbs**.
- Bake 7 to 9 minutes, or until the cheese is melted and the chicken is cooked through.
- If desired, turn your oven to the broil function; broil the casserole 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. Enjoy!