

# Oven-Baked Creamy Truffle Gnocchi

with Broccoli, Spinach & Parmesan

2 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE  
35 MINS INACTIVE


 **Blue Apron**  
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## Ingredients\*

Customized ingredients


### ADDED:

 3 oz Diced Pancetta 


 ¾ lb Gnocchi


 3 oz Baby Spinach


 ½ lb Broccoli Florets

 ¼ cup Cream

 ¼ cup Grated Parmesan Cheese

 1 oz White Truffle Seasoned Butter

 3 oz Caramelized Onions & Garlic

 ¼ tsp Truffle Zest Seasoning<sup>1</sup>

 1 Single-Use Aluminum Tray



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

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<sup>1</sup> includes natural truffle flavor and black summer truffle  
\*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 fresh produce.
- In the tray, combine the **spinach, broccoli, gnocchi, cream, truffle butter, caramelized onions**, and **as much of the truffle zest as you'd like**. Stir to combine.
- Add **½ cup of water** to the tray. 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 to 32 minutes, or until the sauce is thickened and the gnocchi are tender.
- Remove from the oven. Carefully remove the foil; stir to combine.
- Serve the **baked tray** garnished with the **cheese**. Enjoy!

### ↔ CUSTOMIZED STEP 2 *If you chose Pancetta*

- Add the **pancetta** to the tray. Stir to combine.
- Tightly cover the tray with foil and bake 30 to 32 minutes, or until the gnocchi are tender and the pancetta is cooked through.
- Remove from the oven. Carefully remove the foil; stir to combine.
- Serve the **baked tray** garnished with the **cheese**. 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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