

# Oven-Baked Cheesy Tomato Gnocchi

with Calabrian Chile & Spinach

4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE  
40 MINS INACTIVE



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## Ingredients\*

Customized ingredients

### ADDED:


 6 oz Diced Pancetta 

 1 ½ lbs Gnocchi


 6 oz Baby Spinach

 2 Tbsps Capers


 ½ lb Grape Tomatoes

 ½ cup Cream


 ½ cup Grated Parmesan Cheese

 ½ lb Fresh Mozzarella Cheese

 1 Tbsp Calabrian Chile Paste

 2 8-oz cans Tomato Sauce

 1 Tbsp Italian Seasoning<sup>1</sup>

 2 Single-Use Aluminum Trays

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Prepare the trays

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Between the two trays, evenly divide the **spinach, gnocchi, tomato sauce, cream, tomatoes, capers, Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

### 2 Bake the trays

- Tightly cover the trays with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven.

### 3 Finish & serve your dish

- Carefully remove the foil. Evenly top each tray with the **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the cheese is melted.
- Remove from the oven. Let stand at least 3 minutes before serving.
- Serve the **baked trays** garnished with the **parmesan**. Enjoy!

### CUSTOMIZED STEP 3 *If you chose Pancetta*

- Carefully remove the foil. Evenly top each tray with the **pancetta** and **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 10 to 12 minutes, or until the cheese is melted and the pancetta is cooked through.
- Remove from the oven. Let stand at least 3 minutes before serving.
- Serve the **baked trays** 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, sesame, and wheat.  
**Blue Apron, LLC**, New York, NY 10005

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