

Oven-Baked Cheesy Tomato Gnocchi

with Calabrian Chile & Spinach

2 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE



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Ingredients*

Customized ingredients

ADDED:


 3 oz Diced Pancetta 

 ¾ lb Gnocchi


 3 oz Baby Spinach


 1 Tbsp Capers


 4 oz Grape Tomatoes

 ¼ cup Cream


 ¼ cup Grated Parmesan Cheese

 4 oz Fresh Mozzarella Cheese

 1 ½ tsps Calabrian Chile Paste

 1 8-oz can Tomato Sauce

 1 Tbsp Italian Seasoning¹

 1 Single-Use Aluminum Tray

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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 tray

- 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, gnocchi, tomato sauce, cream, tomatoes, Italian seasoning, capers, 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 tray

- Tightly cover the tray 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 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 tray** garnished with the **parmesan**. Enjoy!

CUSTOMIZED STEP 3 If you chose Pancetta

- Carefully remove the foil. Evenly top 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 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, sesame, and wheat.
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