



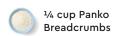
Ingredients*

Customized ingredients

ADDED:









4 oz Mushrooms



4 oz Grape Tomatoes



2 Tbsps Mascarpone Cheese



0.7 oz Grana Padano Cheese



¹⁄₃ cup Basil Pesto



2 Tbsps Roasted Pistachios



1/4 tsp Crushed Red Pepper Flakes

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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Finely chop the pistachios.
- Thinly slice the mushrooms.
- Halve the tomatoes.
- Grate the Grana Padano on the small side of a box grater.



2 Make the pistachio breadcrumbs

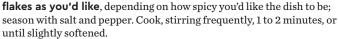
- In a medium pan (nonstick, if you have one), heat
 1 tablespoon of olive oil on medium-high until hot.
- Add the chopped pistachios and breadcrumbs; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.



- Transfer to a plate.
- Wipe out the pan.

3 Cook the vegetables

- In the same pan, heat
 1 tablespoon of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the halved tomatoes and as much of the red pepper flakes as you'd like, depending on how spi



• Turn off the heat.

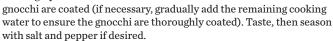
4 Cook the gnocchi

- Meanwhile, add the gnocchi to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Turn off the heat.
- Reserving ¼ cup of the gnocchi cooking water, drain thoroughly.



5 Finish the gnocchi & serve your dish

- Add the cooked gnocchi and half the reserved gnocchi cooking water to the pan of cooked vegetables. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined.
- Turn off the heat. Add the **pesto** and **mascarpone**; stir until thoroughly combined and the



• Serve the finished gnocchi garnished with the pistachio breadcrumbs and grated Grana Padano. Enjoy!



 Finish the gnocchi and serve your dish as directed, topping with the prosciutto (removing the plastic lining and tearing into bite-sized pieces before adding) before the garnishes.



