

Pesto Gnocchi

with Mushrooms & Pistachio Breadcrumbs

2 SERVINGS

🕒 20-30 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients


ADDED:

 3 oz Prosciutto 

 17.6 oz Gnocchi

 1/4 cup Panko Breadcrumbs

 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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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ 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 spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- 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 $\frac{1}{4}$ 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 gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated). Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **pistachio breadcrumbs** and **grated Grana Padano**. Enjoy!



CUSTOMIZED STEP 5 If you chose Prosciutto

- 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.