Oven-Baked Cheesy Pesto Gnocchi

with Spinach & Tomatoes

2 SERVINGS | 40 MINS: 5 MINS ACTIVE 35 MINS INACTIVE

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Ingredients*

- ¾ lb Gnocchi
- 3 oz Baby Spinach
- 4 oz Grape Tomatoes
- 2 Tbsps Mascarpone Cheese
- ¼ cup Grated Parmesan Cheese
- 4 oz Fresh Mozzarella Cheese
- ⅓ cup Basil Pesto
- ¼ tsp Crushed Red Pepper Flakes
- 1 Single-Use Aluminum Tray

LIGHT & FRESH

Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.

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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**, **gnocchi**, **pesto**, **mascarpone**, **tomatoes**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Stir to combine.
- Add **2 tablespoons 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 minutes. Leaving the oven on, remove from the oven.
- Carefully remove the foil. Evenly top with the **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 4 to 6 minutes, or until the cheese is melted.
- Remove from the oven. Let stand at least 3 minutes.
- 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, and wheat.

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