

Oven-Baked Cheesy Pesto Gnocchi

with Spinach & Tomatoes

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE
35 MINS INACTIVE

 **Blue Apron**
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Ingredients*

 1 ½ lbs Gnocchi

 5 oz Baby Spinach

 ½ lb Grape Tomatoes

 ¼ cup Mascarpone Cheese

 ½ cup Grated Parmesan Cheese

 ½ lb Fresh Mozzarella Cheese

 ⅔ cup Basil Pesto

 ½ tsp Crushed Red Pepper Flakes

 2 Single-Use Aluminum Trays

 **LIGHT & FRESH** Serve with Blue Apron wine that has this symbol blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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.
- Between the two trays, evenly divide 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 each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover the trays 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 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, and wheat.

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