

Calabrian Beef & Gnocchi

with Zucchini & Romano Cheese

2 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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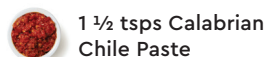
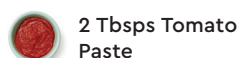
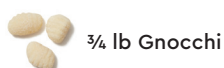
Ingredients*

Customized ingredients for vegetarian dish

OMITTED:



ADDED:



Serve with Blue Apron wine that has this symbol
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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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.



CUSTOMIZED STEP 1 If you chose Vegetarian

- Prepare the ingredients as directed in Step 1.
- Halve the **tomatoes**.
- Thinly slice the **mushrooms**.

2 Brown the zucchini

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer; season with salt and pepper. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Transfer to a bowl.
- Wipe out the pan.



3 Cook the beef & make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **chopped garlic, tomato paste, 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. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the beef is cooked through.
- Add the **browned zucchini** and $\frac{3}{4}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened.
- Turn off the heat.



CUSTOMIZED STEP 3 If you chose Vegetarian

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved tomatoes and sliced mushrooms**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **chopped garlic, tomato paste, 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. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the **browned zucchini** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is thickened.
- 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.
- Drain thoroughly.



5 Finish the gnocchi & serve your dish

- Add the **cooked gnocchi** and **mascarpone** to the pan of **cooked beef and sauce**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **romano**. Enjoy!



CUSTOMIZED STEP 5 If you chose Vegetarian

- Finish the gnocchi and serve your dish as directed, using the pan of **cooked vegetables and sauce** (instead of beef).