

Oven-Baked Gnocchi & Feta

with Romesco Sauce, Tomatoes & Spinach

2 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE

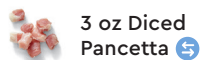
 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



¾ lb Gnocchi



1 oz Sliced Roasted Red Peppers



3 oz Baby Spinach



4 oz Grape Tomatoes



1 ½ oz Feta Cheese



¼ cup Cream



¼ cup Grated Parmesan Cheese



3 Tbsps Romesco Sauce¹



1 8-oz can Tomato Sauce



1 Single-Use Aluminum Tray



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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¹ contains almonds

*Ingredients may be replaced and quantities may vary.

The tray provided should only be used for cooking. It is not suitable for storing ingredients prior to cooking or the finished recipe after baking. Oxidation may occur.



"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.
- In the tray, combine the **spinach**, **gnocchi**, **tomato sauce**, **romesco sauce**, **peppers**, **cream**, and **tomatoes**. 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.
- Carefully add the block of **feta** (keeping it whole) to the center of the **partially cooked base**.
- Return to the oven and bake, uncovered, 7 to 10 minutes, or until the feta is softened and the gnocchi are tender.
- Remove from the oven; stir to thoroughly combine.
- Serve the **baked tray** garnished with the **parmesan**. Enjoy!

↩ CUSTOMIZED STEP 2 If you chose *Pancetta*

- Add the **pancetta** to the tray. Stir to combine.
- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil.
- Carefully add the block of **feta** (keeping it whole) to the center of the **partially cooked base**.
- Return to the oven and bake, uncovered, 7 to 10 minutes, or until the feta is softened, the gnocchi are tender, and the pancetta is cooked through.
- Remove from the oven; stir to thoroughly combine.
- 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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