

Cheesy Tomato Gnocchi

with Calabrian Chile & 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



3 oz Baby Spinach



4 oz Grape Tomatoes



¼ cup Grated Parmesan Cheese



4 oz Fresh Mozzarella Cheese



¼ cup Cream



1 ½ tsps Calabrian Chile Paste



1 8-oz can Tomato Sauce



1 Tbsp Italian Seasoning¹



1 Single-Use Aluminum Tray

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

*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.

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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, tomato sauce, cream** (shaking the packet before opening), **tomatoes, Italian seasoning**, 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; stir to thoroughly combine.

2 Bake the tray

- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven.

3 Finish & serve your dish

- Carefully remove the foil. Evenly top with the **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the cheese is melted.
- Remove from the oven. Let stand at least 3 minutes before serving.
- Serve the **baked tray** topped with the **parmesan**. Enjoy!

CUSTOMIZED STEP 3 *If you chose Pancetta*

- Carefully remove the foil. Evenly top with the **pancetta** and **mozzarella** (tearing into bite-sized pieces before adding).
- Return to the oven and bake, uncovered, 10 to 12 minutes, or until the cheese is melted and the pancetta is cooked through.
- Remove from the oven. Let stand at least 3 minutes before serving.
- Serve the **baked tray** topped 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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