



READY TO COOK

# Roasted Red Pepper Gnocchi Bake

with Spinach & Tomatoes

2 < OR > 4 SERVINGS

-  12 | 24 oz Gnocchi
-  3 | 6 oz Baby Spinach
-  4 | 8 oz Grape Tomatoes
-  1/4 | 1/2 cup Grated Parmesan Cheese
-  2 | 4 Tbsp Crème Fraîche
-  3 | 6 Tbsp Roasted Bell Pepper Pesto
-  2 | 4 Tbsp Tomato Paste
-  3 | 6 Tbsp Roasted Garlic Pesto
-  1 | 2 Single-Use Aluminum Tray

## CUSTOMIZED OPTION:

-  10 | 20 oz Hot Italian Pork Sausage



## Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

## Getting Started

**COOKING TOOLS**  
Aluminum Tray(s)

**FROM YOUR PANTRY**  
Olive Oil  
Salt  
Pepper

## Chef's Note

### FEATURED INGREDIENT

Our red pepper pesto is a vibrant twist on the classic Italian sauce, made from roasted bell peppers pureed with olive oil, basil, garlic, and more.

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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. When you're finished, rinse and recycle the tray.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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## 1. Prepare the ingredients

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Lightly coat the tray(s) with **olive oil**.
- ☐ In the prepared tray(s), combine the **spinach**, **tomatoes**, **red pepper pesto**, **garlic pesto**, **tomato paste**, **crème fraîche**, and **gnocchi**. Season with salt and pepper; stir to combine.
- ☐ Add **¼ cup of water** to the tray (or to each tray for 4 servings); stir thoroughly to combine.



Look for customized instructions before the next step!

## 2. Bake the tray & serve your dish

- ☐ Tightly cover the tray(s) with foil and bake 28 to 30 minutes, or until the gnocchi is tender.
- ☐ Remove from the oven.
- ☐ Carefully remove the foil and stir to combine. Let stand at least 2 minutes.
- ☐ Serve the **baked tray(s)** garnished with the **parmesan**. Enjoy!



## ↔ Customized Steps

### SAUSAGE

- ☐ Add the **sausage** (tearing into bite-sized pieces before adding) in an even layer.
- ☐ Tightly cover the tray(s) with foil and bake 28 to 30 minutes, or until the gnocchi is tender and the sausage is cooked through.
- ☐ Remove from the oven.
- ☐ Carefully remove the foil and stir to combine. Let stand at least 2 minutes.
- ☐ Serve the **baked tray(s)** garnished with the **parmesan**. Enjoy!



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