

**READY TO COOK** 

## **Roasted Red** Pepper Gnocchi Bake

with Spinach & Tomatoes

#### 2 < OR > 4 SERVINGS



12 24 oz Gnocchi



6 oz Baby Spinach



8 oz Grape Tomatoes



1/4 1/2 cup Grated Parmesan Cheese



4 Tbsp Crème Fraîche



6 Tbsp Roasted Bell



Pepper Pesto



4 Tbsp Tomato Paste



6 Tbsp Roasted Garlic Pesto



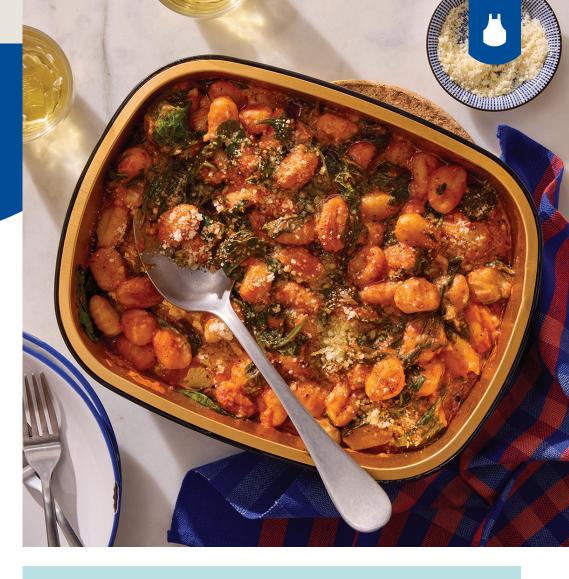
2 Single-Use Aluminum Tray





10 | 20 oz Hot Italian Pork Sausage

# **NEW!** Splendid **Spoon Smoothies** Nutritious, delicious, and ready to drink. Find these antioxidant-rich, plant-based smoothies with Add-ons each week!



## 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.

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

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#### Cooking for 4 servings? Double the amount highlighted if you're cooking 4 servings. If nothing is highlighted, proceed as is.

#### 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

- $\square$  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.
- $\square$  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!



## LIMITED TIME! Easy Prep Pizzas

Three customer faves, now with a shortcut: **pre-made crust** created exclusively for us by an award-winning pizza chef! Find them with Add-ons each week.