EveryPlate

5 MIN

25 MIN



BEEFY FRENCH ONION GNOCCHI

with Melty Mozz

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Yellow Onion (1 | 2)



Garlic (2 Cloves | 4 Cloves)



Gnocchi (1 | 2)Contains: Wheat



Ground Beef* (1 | 2)



Dried Thyme (1 | 2)



Beef Stock Concentrates (2|4)



Sour Cream * (1 | 2)Contains: Milk



(1 | 2)Contains: Milk

WHAT YOU'LL NEED

Kosher Salt Black Pepper

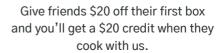
Butter (1 TBSP | 1 TBSP) Contains: Milk

Cooking Oil (1 tsp | 1 tsp)

Flour (1 TBSP | 2 TBSP) Contains: Wheat

> Sugar (2 tsp | 4 tsp)

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CHEF'S

When we tell you to "watch carefully to avoid burning" in step 6, WE MEAN IT! Broilers vary widely (broilers: they're just like us!), so rather than put on your timer and walk away, turn on your oven light and watch the magic happen! Pull your pan out as soon as you see melty, golden brown cheese.



Heat broiler to high. Bring a large pot of **salted** water to a boil. Wash and dry produce. Halve, peel, and very thinly slice onion. Peel and finely chop garlic.



Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (use a large, preferably ovenproof, pan for 4 servings) over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 8–10 minutes. Stir in ½ cup water and 1 tsp sugar (½ cup water and 2 tsp sugar for 4). Cook, stirring, until caramelized and jammy, 2–3 minutes more. Turn off heat; transfer to a small bowl. Wash out pan.



Once water is boiling, add **gnocchi** to pot. Cook until tender, 3–4 minutes. Drain.



Melt 1 TBSP butter in pan used for onion over medium-high heat. Add beef, salt, and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. Stir in garlic and thyme until fragrant, 30 seconds. Add 1 TBSP flour (2 TBSP for 4 servings); cook, stirring, until no flour is visible and mixture is combined, 1 minute.



Stir in stock concentrates, ½ cup water, and 1 tsp sugar (1 cup water and 2 tsp sugar for 4 servings). Bring to a simmer and cook until thickened, 1–2 minutes. Remove from heat and stir in caramelized onion, drained gnocchi, and sour cream until thoroughly combined. Season with salt and pepper. (If your pan isn't ovenproof, transfer mixture to a baking dish now.)



Top **gnocchi mixture** with **mozzarella**. Broil until cheese is melted and golden brown, 1–3 minutes. (Watch carefully to avoid burning. The broiler is a powerful tool!) Divide between plates.

Ground Beef is fully cooked when internal temperature reaches 160 degrees.

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