



## 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*



**Shredded Mozzarella\***  
(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 TIP

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  $\frac{1}{4}$  cup **water** and **1 tsp sugar** ( $\frac{1}{3}$  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**,  $\frac{1}{2}$  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.*

WK20–89