



### In your box

- 1 oz. Shaved Parmesan
- 3 oz. Peas
- 2 tsp. Mushroom Seasoning
- 1 Tbsp. Basil Pesto
- 1 Lemon
- 4 fl. oz. Cream Sauce Base
- 1 Shallot
- 1 Red Bell Pepper
- 12 oz. Par-Cooked Gnocchi

### Customize It Options

- 12 oz. Salmon Fillets
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Baking Sheets, Mixing Bowl

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Oven-Roasted Gnocchi with Pesto Cream and spring vegetables

NUTRITION per serving—Calories: 659, Carbohydrates: 80g, Sugar: 11g, Fiber: 7g, Protein: 17g, Sodium: 1363mg, Fat: 31g, Saturated Fat: 12g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare two baking sheets with foil and cooking spray



## Customize It Instructions

- Meatlovers! If adding protein, pat dry and season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **chicken breasts**, cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **salmon**, cook, skin side up first, until golden brown and salmon reaches minimum internal temperature, 4-6 minutes per side. If using **ribeye**, cook undisturbed until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve. Add to gnocchi as desired.

### 1. Start the Gnocchi

- Place **gnocchi** on one prepared baking sheet and toss with 1 Tbsp. **olive oil**.
- Spread into a single layer and bake in hot oven until crispy, 20-25 minutes, stirring once halfway through.
- While gnocchi bakes, prepare ingredients.

### 2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ½" strips.
- Peel and halve **shallot**. Slice halves into thin strips.
- Halve **lemon**. Cut one half into wedges and juice the other half.



### 3. Start the Vegetables

- Place **red bell pepper** and **shallot** on second prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until beginning to get tender, 12-14 minutes.
- Carefully remove from oven. Toss or gently stir in **peas**. *Baking sheet will be hot! Use a utensil.*
- Spread into a single layer and roast again until tender, 5-6 minutes.

### 4. Finish the Gnocchi and Vegetables

- Mix **pesto**, 1 Tbsp. **lemon juice**, **seasoning blend**, and **cream sauce** in a mixing bowl until combined.
- Transfer **gnocchi** to baking sheet with **vegetables** and stir or toss to combine. Pour **pesto-cream sauce** over gnocchi and vegetables and stir until coated. Top evenly with **cheese**.
- Roast again in hot oven until cheese is melted, 5-6 minutes.

### 5. Finish the Dish

- Plate dish as pictured on front of card, squeezing **lemon wedges** over to taste. Bon appétit!

