



In your box

- .6 oz. Butter
- .8 oz. Tuscan Herb Butter
- 12 oz. Par-Cooked Gnocchi
- 1 oz. Grated Parmesan
- 1 French Roll
- 2 tsp. Mirepoix Broth Concentrate
- 2 Garlic Cloves
- 2 oz. Light Cream Cheese
- 1 Red Bell Pepper
- 1 Shallot

Customize It Options

- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Gnocchi with Red Pepper Cream

with Parmesan cheese and garlic bread

NUTRITION per serving—Calories: 780, Carbohydrates: 99g, Sugar: 9g, Fiber: 5g, Protein: 21g, Sodium: 1750mg, Fat: 33g, Saturated Fat: 15g
 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

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **plain butter** and **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium-high heat with 1 tsp. **olive oil**. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **chicken breasts**, pat dry and cut into 1" dice. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. Add to gnocchi as desired.

1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Halve **roll** lengthwise.
- Peel and mince **shallot**.
- Mince **garlic**.
- Combine garlic and softened **plain butter** in a mixing bowl.

2. Bake the Garlic Bread

- Spread **garlic butter** on cut sides of **roll halves**. Place on prepared baking sheet, cut side up.
- Bake in hot oven until golden brown, 10-12 minutes.
- While garlic bread bakes, start gnocchi.



3. Cook the Gnocchi

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **gnocchi** to hot pan and stir occasionally until tender and golden brown, 5-7 minutes.
- Transfer gnocchi to towel-lined plate. Reserve pan; no need to wipe clean.

4. Cook the Sauce

- Return pan used to cook gnocchi to medium-high heat. Add 1 tsp. **olive oil**, **red bell pepper**, and **shallot** to hot pan. Stir occasionally until shallot is softened, 3-5 minutes.
- Stir in 1/3 cup **water**, **mirepoix base**, **Tuscan herb butter**, **cream cheese**, and a pinch of **salt** and **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until thick and creamy, 1-2 minutes.
- Gently stir in **gnocchi** until coated. *If too dry, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.

5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **gnocchi** with **Parmesan**. Bon appétit!