



**NUTRITION** per serving 54g carbohydrates 17g fat 26g protein 1183mg sodium | calorie-conscious, vegetarian

 Calories  
**500**

 Prep & Cook Time  
**30-40 min.**

 Cook Within  
**7 days**

 Difficulty  
**Intermediate**

 Spice Level  
**Not Spicy**



# Homemade Ricotta Gnocchi

with pesto and tomatoes

## IN YOUR BOX

9 oz. Ricotta  
3 oz. Flour  
2 fl. oz. Liquid Egg  
4 oz. Grape Tomatoes  
4 oz. Spinach  
3 Tbsp. Basil Pesto

**CONTAINS:** milk, eggs, wheat, tree nuts (pine nuts)  
*Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients*

## IN YOUR KITCHEN

Olive Oil  
Salt  
Pepper  
Large Pot  
Mixing Bowl  
Large Non-Stick Pan

[www.homechef.com/4145](http://www.homechef.com/4145)

## BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Bring a large pot of **lightly salted water** to a boil over high heat.
- ❑ Thoroughly rinse produce and pat dry

## FROM THE CHEF

Consistency is key: Size of gnocchi matters less than the gnocchi being all the same size.

### Did you know...

*Technically, ricotta isn't a real cheese. Ricotta is made from whey, which is the watery part of milk left over after cheese curds are formed. This is what makes ricotta a dairy product—not a cheese. (We still think it's a cheese.)*



## Make the Batter

Add **ricotta, flour, liquid egg**, ½ tsp. **salt**, and ¼ tsp. **pepper** to a mixing bowl. Stir until fully combined and the consistency of thick frosting. Set aside.



## Prepare the Tomatoes

Halve **grape tomatoes**.



## Form and Cook the Gnocchi

Line a plate with a paper towel. Scoop a cherry-sized portion of **batter** and use another spoon to scrape batter into boiling water over high heat. Repeat until all batter is used, then boil until all gnocchi are firm, 2-3 minutes. *Batter should make 20-30 gnocchi.* Using a slotted spoon, carefully scoop out gnocchi and transfer to towel-lined plate.



## Brown the Gnocchi

Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **gnocchi** to hot pan and cook undisturbed until browned, 2-3 minutes on each side.



## Finish the Gnocchi

Add **spinach** and **tomatoes** to pan with gnocchi and stir. Cook until spinach is wilted, 1-2 minutes. Remove from burner and toss with **basil pesto**. *Alternatively, spoon basil pesto over finished dish.*



## Finish the Dish

Place **gnocchi** and **vegetables** on a plate.