



In your box

- ½ oz. Tortilla Strips
- 2 oz. Light Cream Cheese
- 1 Poblano Pepper
- 4 oz. Grape Tomatoes
- 1 oz. Grated Parmesan
- ½ oz. Cilantro
- 1 oz. Shredded Oaxacan Cheese
- 1 Shallot
- 3 oz. Corn Kernels
- 12 oz. Precooked Gnocchi

Customize It Options

- 8 oz. Bacon—Double Portion
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan



Three Cheese Mexican Street Corn Gnocchi

with poblano pepper and cilantro

NUTRITION per serving—Calories: 656, Carbohydrates: 85g, Fat: 29g, Protein: 21g, Sodium: 1397mg.

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

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- Meatlovers! If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp and bacon reaches a minimum internal temperature of 145 degrees, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. If using **ground beef**, place a large non-stick pan over medium-high heat. Add ground beef to hot pan. Stir occasionally, breaking up meat, until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes. Add proteins to meal as desired.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Halve **tomatoes**.
- Stem **cilantro**.
- Stem **poblano peppers**, seed, halve lengthwise, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



2

Cook the Gnocchi

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add 4 tsp. **olive oil**.
- Add **gnocchi** to hot pan and flip often until gnocchi is golden brown, 7-9 minutes.
- Transfer to towel-lined plate. Reserve pan; no need to wipe clean.



3

Cook the Vegetables and Sauce

- Return pan used to cook gnocchi to medium-high heat and add 2 tsp. **olive oil**.
- Add **shallot**, **corn**, and **poblano** to hot pan. Stir occasionally until shallot is soft and vegetables are lightly browned, 5-7 minutes.
- Add ½ cup **cold water**, **cream cheese**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until creamy, 3-4 minutes.



4

Finish the Gnocchi

- Add **gnocchi**, **tomato**, and **Oaxacan cheese** to pan and gently stir to combine.
- Remove from burner.



5

Finish the Dish

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