



#### In your box

- 1 French Roll
- 2 Garlic Cloves
- 12 oz. Precooked Gnocchi
- 1 oz. Light Cream Cheese
- .6 oz. Butter
- 1 oz. Grated Parmesan
- 3 Tbsp. Roasted Red Pepper Pesto
- 1 Red Bell Pepper
- 2 tsp. Mirepoix Base
- 1 Shallot

#### Customize It Options

- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef
- 8 oz. Jumbo Shrimp

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl, Baking Sheet, Medium Non-Stick Pan



## Gnocchi with Roasted Red Pepper Cream

with Parmesan cheese and garlic bread

NUTRITION per serving—Calories: 713, Carbohydrates: 98g, Fat: 28g, Protein: 20g, Sodium: 1730mg.

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

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
- Preheat oven to **400 degrees**
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray



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### Prepare the Ingredients

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



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### Bake the Garlic Bread

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

## Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium-high heat. If using **ground beef**, cook with ¼ tsp. **salt**, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **jumbo shrimp**, pat dry. Cook undisturbed until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. Add to **gnocchi** as desired.

Minimum Internal Temperature

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



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### 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.



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### 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.
- Add ¼ cup **water**, **mirepoix base**, **pesto**, **cream cheese**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until thick and creamy, 1-2 minutes.
- Add **gnocchi** and stir until gnocchi is coated. *If too dry, add water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.



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### Finish the Dish

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