

Basil Pesto Gnocchi

with Mushrooms & Pistachio Breadcrumbs

2 OR 4 SERVINGS

🕒 20-30 MINS

 **Blue Apron**
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Ingredients

 $\frac{3}{4}$ lb Gnocchi or
17.6 oz for 4 servings

 4 oz Mushrooms or
 $\frac{1}{2}$ lb for 4 servings

 0.7 oz Grana Padano
Cheese

 $\frac{1}{3}$ cup Basil Pesto

 4 oz Grape Tomatoes
or $\frac{1}{2}$ lb for
4 servings

 2 Tbsps Roasted
Pistachios or $\frac{1}{4}$ cup
for 4 servings

 $\frac{1}{4}$ cup Panko
Breadcrumbs

 2 Tbsps Mascarpone
Cheese or $\frac{1}{4}$ cup for
4 servings

 $\frac{1}{4}$ tsp Crushed Red
Pepper Flakes

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COOK ALONG WITH



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1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Finely chop the **pistachios**.
- Thinly slice the **mushrooms**.
- Halve the **tomatoes**.
- Grate the **Grana Padano** on the small side of a box grater.



2 Make the pistachio breadcrumbs

- In a medium pan or *a large pan if you're cooking 4 servings* (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **chopped pistachios** and **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until lightly browned and toasted.
- Transfer to a plate.
- Wipe out the pan.



3 Cook the vegetables

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **halved tomatoes** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Turn off the heat.



4 Cook the gnocchi

- Meanwhile, add the **gnocchi** to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Turn off the heat.
- Reserving $\frac{1}{4}$ cup of the **gnocchi cooking water** or *$\frac{1}{2}$ cup of the gnocchi cooking water if you're cooking 4 servings*, drain thoroughly.



5 Finish the gnocchi & serve your dish

- To the pan of **cooked vegetables**, add the **cooked gnocchi** and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the gnocchi are coated.
- Turn off the heat. Add the **pesto** and **mascarpone**; stir to thoroughly combine (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **pistachio breadcrumbs** and **grated Grana Padano**. Enjoy!

