



# CHEESY BAKED GNOCCHI

with Zucchini, Herby Ricotta & Garlic Bread



## HELLO

### GREEN HERB BLEND

This fragrant mixture of chives and parsley gives pillowy ricotta a delightful upgrade.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 830**



Zucchini



Green Herb Blend



Ricotta Cheese  
(Contains: Milk)



Marinara Sauce



Garlic



Demi-Baguette  
(Contains: Wheat)



Gnocchi  
(Contains: Wheat)



Mozzarella Cheese  
(Contains: Milk)

## START STRONG

When salting your pasta cooking water, don't be shy—you'll want to add a few big pinches until it tastes almost as salty as the sea! This will help infuse the gnocchi with enough seasoning (aka flavor) to complement the sauce.

## BUST OUT

- Medium pot
- 2 Small bowls
- Medium pan
- Strainer
- Baking sheet
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Green Herb Blend 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Zucchini 1 | 2
- Demi-Baguette 1 | 2
- Ricotta Cheese 4 oz | 8 oz
- Gnocchi 8.8 oz | 17.6 oz
- Marinara Sauce 14 oz | 28 oz
- Mozzarella Cheese ½ Cup | 1 Cup



## 1 PREP

Adjust rack to top position and heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Mince **chives** and **parsley**. Mince or grate **garlic**. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Halve **baguette**.



## 4 MIX GNOCCHI

Heat a drizzle of **olive oil** in pan used for zucchini over medium heat. Pour in **marinara sauce**; bring to a simmer. (**TIP:** Be careful—sauce may splatter.) Stir in cooked **gnocchi**, **1 TBSP plain butter** (2 TBSP for 4), and a pinch of **salt** and **pepper**. If needed, stir in **reserved pasta cooking water** a splash at a time until gnocchi is coated in sauce. **TIP:** If your pan isn't ovenproof, transfer mixture now to a baking dish.

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## 2 MIX RICOTTA & MAKE GARLIC BUTTER

In a small bowl, combine **ricotta**, half the **chives** and **parsley**, a drizzle of **olive oil**, **salt**, and **pepper**. Place **2 TBSP butter** (4 TBSP for 4 servings) in a separate small microwave-safe bowl; microwave until melted, 30 seconds. Stir in a pinch of **garlic** to taste; season with **salt** and **pepper**.



## 5 BROIL GNOCCHI & GARLIC BREAD

Scatter **zucchini** over **gnocchi mixture**, then sprinkle with **mozzarella**. Broil until cheese is bubbly and lightly browned, 2-3 minutes. Remove from oven; let cool slightly. Meanwhile, place **baguette halves** on a baking sheet; brush cut sides with **garlic butter**. Broil on top rack until golden brown, 1-2 minutes. (Watch carefully to avoid burning.)



## 3 COOK ZUCCHINI & GNOCCHI

Heat a drizzle of **olive oil** in a medium, preferably ovenproof, pan over medium-high heat (use a large pan for 4 servings). Add **zucchini**; cook, stirring occasionally, until browned and tender, 5-7 minutes. Add remaining **garlic**; cook until fragrant, 30 seconds. Season with **salt** and **pepper**; transfer to a plate. Meanwhile, add **gnocchi** to pot of boiling water. Cook until tender, 3-4 minutes. Reserve ½ **cup pasta cooking water**, then drain.



## 6 FINISH & SERVE

Halve **garlic bread** on a diagonal. Dollop **baked gnocchi** with **herby ricotta**. Sprinkle with remaining **chives** and **parsley**. Serve straight from the pan (or dish) with garlic bread on the side.

## PARTY STARTER

Whip up this herbed ricotta again to serve on crostini with a sprinkle of lemon zest for an easy, crowd-pleasing app.

