



Baked Gnocchi **with Crispy Brussels Sprouts**

This seasonal and comforting baked pasta features Brussels sprouts in not one, but two ways! The veggie is added to a sultry marinara and mascarpone sauce, which is spooned atop pillow-soft gnocchi. Brussels sprouts, panko breadcrumbs, and mozzarella cheese add a cheesy, crunchy topping which gets sprinkled over the pasta before baking.

30-40 minutes

2 servings

750 calories per serving

Plated.

Ingredients

- 1 yellow onion
- 1 clove garlic
- 6 ounces shredded Brussels sprouts, divided
- 1 14-ounce jar Nello's marinara sauce
- 1 tablespoon mascarpone cheese
- 3 tablespoons grated Parmesan cheese, divided
- 1 pound gnocchi
- 2 tablespoons panko breadcrumbs
- 1 ounce shredded mozzarella
- 1 aluminum tin

You'll Need

- 3 tablespoons olive oil
- kosher salt
- black pepper
- 12" large pan
- baking sheet

Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

If your aluminum tin arrives slightly bent, don't worry! Just press the sides back out a bit, and you're good to go.



1. Prepare Ingredients

Preheat oven to 450°F. Peel **onion** and cut into small dice. Mince **garlic**. Roughly chop **shredded Brussels sprouts** and set aside.



2. Sauté Aromatics

Heat **2 tablespoons olive oil** in a large pan over medium-high heat. Set aside **¾ cup Brussels sprouts** for topping. When oil is shimmering, add **onion, garlic, and remaining Brussels sprouts**, and cook until softened, about 4 minutes. Season with **½ teaspoon salt** and **pepper** as desired.



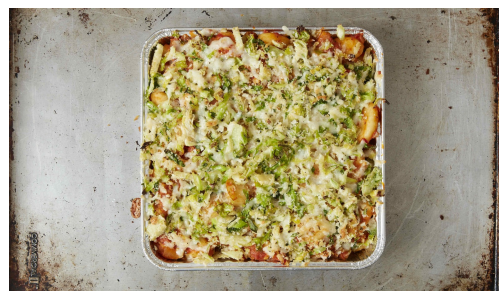
3. Simmer Sauce

Add **marinara sauce** to pan with Brussels sprouts. Lower heat to medium and simmer to warm through, about 3 minutes. Stir in **mascarpone** and **1 tablespoon Parmesan**. Add **gnocchi** to pan and stir to coat. Simmer until warmed through, about 1 minute, and remove from heat.



4. Make Topping

While sauce cooks, in a medium bowl, stir together **breadcrumbs, mozzarella, remaining Brussels sprouts, and 1 tablespoon olive oil** to make topping. Season with **¼ teaspoon salt** and **pepper** as desired.



5. Bake Gnocchi

Pour **gnocchi and sauce** into aluminum tin and place on a baking sheet (see Recipe Tip). Sprinkle over **topping** and bake until topping is slightly browned and crispy, about 10 minutes.



6. Plate Gnocchi

Divide **baked gnocchi** between 2 plates. Garnish with **remaining Parmesan** and dig in!