

Toasted Gnocchi with Mint-Basil Pesto

35 *Minutes to the Table*

10 *Minutes Hands On*

1 Whisk *Super Easy*

There's something magical about gnocchi when it's toasted. It gets crispy on the outside, tender on the inside, and totally delicious. We're tossing it with roasted butternut squash and a mint-basil pesto, then topping it with toasted coconut. Best of all, the oven does all the work in this hands-free gem.

Getting Organized

EQUIPMENT

Rimmed Baking
Sheet
Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Butternut Squash
Whole Wheat
Gnocchi
Coconut
Mint Pesto

Make The Meal Your Own

Want to get a jump on dinner? Cook the butternut squash in advance. When you're ready to eat, dinner will be on the table in 15 minutes.

Kids and Picky Eaters Tip – This is a crowd-pleasing recipe! If you have someone who doesn't love the pesto, though, serve his or her portion with plain olive oil.

Omnivore's Option – Chicken breast is a great choice for this dish. Cube it, toss with olive oil, salt and pepper and cook with the butternut squash.

Good To Know

If you're making the gluten-free version, we've given you gluten-free gnocchi.

Health snapshot per serving – 650 Calories, 15g Protein, 16g Fiber, 20 Smart Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Butternut Squash, Potato Gnocchi, Coconut, Olive Oil, White Wine, Basil, Brown Sugar, Mint, Garlic

meez meals

1. Getting Organized

Preheat your oven to 400.

2. Roast the Butternut Squash

Arrange your **Butternut Squash** on a rimmed baking sheet. Drizzle with olive oil, season with salt and pepper and cook until it is just soft enough to bite through, about 15 minutes.

We line our baking sheets with parchment paper to make clean up a breeze.

3. Toast the Gnocchi

Add the **Whole Wheat Gnocchi** to the baking sheet with the butternut squash. Mix well and cook until the gnocchi is golden brown and the butternut squash is caramelized, about 10 to 15 minutes.

4. Toast the Coconut

Add the **Coconut** to the baking sheet and return to the oven until just browned, about 3 minutes.

Keep an eye on the coconut - its natural oils can burn quickly.

5. Combine and Serve

Transfer the gnocchi, butternut squash and coconut to your serving bowl. Toss together with half of the **Mint Pesto**. Add more pesto and season with salt and pepper to taste.

Love this recipe? #meezmagic

Instructions for two servings.

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