

Toasted Gnocchi with Artichokes and Green Beans

Have you fallen in love with toasted gnocchi yet? It's crispy-on-the-outside, tender on the inside and totally delicious. Pair it with artichokes, tender green beans, and strawberry and white wine vinaigrette, and you've got a taste of heaven.

25 Minutes to the Table

15 Minutes Hands On

1 Whisk Super Easy

Getting Organized

EQUIPMENT

Rimmed Baking Sheet
Large Skillet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Potato Gnocchi
Green Beans
Artichoke Hearts
Strawberry Vinaigrette
Feta

Make The Meal Your Own

Cooking with a picky eater? Cook the vegetables separately and let each diner pick what they want.

Good To Know

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

If you're making the vegan version, we've left the feta out of your meal.

Health snapshot per serving – 750 Calories, 20g Protein, 17g Fiber, 23 Smart Points

Lightened up snapshot – 516 Calories, 17 g Fat and 17 Smart Points with no feta and half the vinaigrette.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.MEEZ.

INGREDIENTS: Potato Gnocchi, Green Beans, Artichoke Hearts, Feta, Strawberry Preserves, Olive Oil, White Wine Vinegar, Lime Juice, Garlic, Herbs and Spices

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1. **Get Organized**

Preheat your oven to 375.

2. **Toast the Gnocchi**

Put the **Potato Gnocchi** on a rimmed baking sheet. Drizzle with olive oil, season with salt and pepper and bake until slightly crunchy on the outside, about 16 to 18 minutes, stirring once after 10 minutes of cooking.

We line our baking sheets with parchment or foil to make cleanup a snap.

3. **Cook the Green Beans and Artichoke Hearts**

While the gnocchi is toasting, heat 2 Tbsp olive oil in a large skillet over medium-high heat. Add the **Artichoke Hearts** and cook, stirring, until hot and starting to brown, about 5 minutes.

Add the **Green Beans** to the skillet and cook until bright green and heated through, about 3 to 5 minutes.

4. **Put It All Together**

Remove the skillet from heat. Stir the **Strawberry Vinaigrette** into the veggies and let sit for one minute. Season to taste. Toss the gnocchi with the veggies and serve topped with **Feta**.

Love this recipe? #meezmagic

Instructions for two servings.

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