

Maple Glaze Toasted Gnocchi

We crave the cozy comfort of toasted gnocchi this time of year. This week we're tossing it in a maple glaze and baking it with sautéed kale, pecans and nutty gouda. It's just right for a cold Midwestern night.

30 *Minutes to the Table*

15 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Oven-Safe Skillet
or Dutch Oven
Baking Sheet

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

4 MEEZ CONTAINERS

Gnocchi
Kale
Maple Glaze
Pecans & Gouda

Make the Meal Your Own

We love the crunchy texture of toasted gnocchi but if you prefer it softer you can boil the gnocchi for 6 to 8 minutes.

Good to Know

Health snapshot per serving – 840 Calories, 22g Protein, 33g Fat, 28 Freestyle Points.

Lightened Up Health snapshot per serving – 685 Calories, 18g Fat, 23 Freestyle Points with half the nuts and cheese.

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

INGREDIENTS: Gnocchi, Kale, Pecans, Gouda, Apple Cider, Maple Syrup, Apple Cider Vinegar, Ginger Paste, Brown Sugar, Basil, Cinnamon.

meez *meals*

1. Getting Organized

Preheat oven to 400 degrees.

2. Toast the Gnocchi

Place the **Gnocchi** on a baking sheet, drizzle with olive oil, salt, and pepper and toss to combine. Bake in a single layer until golden brown, about 16 to 18 minutes, stirring once after 10 minutes of cooking. Remove from the oven and set aside until step 4.

3. Cook the Kale and Maple Glaze

While the gnocchi is toasting, heat 2 Tbsp olive oil in a large oven-safe skillet or Dutch Oven over medium-high heat. Once the oil is hot, add the **Kale** and cook until it softens, about 3 to 4 minutes. Remove the kale from pan and set aside.

Add the **Maple Glaze** to the now-empty pan and cook over medium-high heat until the sauce starts to bubble and thicken, about 2 minutes. Turn off the heat and stir the kale back into sauce along with half the **Pecans & Gouda**. Leave mixture in the pan until the gnocchi are finished toasting.

4. Finish and Serve

Add the toasted gnocchi to the pan and mix well. Top with the remaining Pecans & Gouda and bake until the cheese is melted and starts to brown, about 4 to 5 minutes.

Serve and enjoy!

Instructions for two servings.

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