

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 – 820 Calories, 22g Protein, 33g Fat, 27 Freestyle Points.

Lightened Up Health snapshot per serving – 665 Calories, 18g Fat, 22 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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