

# instructions

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## Gnocchi alla Romana

*w/ garlic bread-stuffed zucchini  
& pizzeria salad*

**allow 25 minutes**

### Step 1

Preheat the oven to 450° & prepare to cook on the middle & top racks. While the oven is preheating, unpack all your “mise en place” (ingredients).

### Step 2

Lightly coat a lined sheet tray with butter or pan spray. Carefully transfer the gnocchi medallions onto the lined tray in a single layer & place in the oven on the middle rack. Place the uncovered pan of zucchini on a sheet tray on the top rack. Cook both for 15-20 minutes. You know your oven best, cook times may vary, but you’re looking for the gnocchi to be a nice golden brown & for the zucchini to be fork tender. Place the marinara in a saucepan & heat slowly over low heat until warm.

### Step 3

Remove the gnocchi from the oven & turn on the broiler or set your oven to the highest temperature. Top the zucchini with half of the container of parmigiano. Keeping a close eye on the zucchini, broil or cook until the top is golden brown & crunchy.

### Step 4

Place the romaine lettuce & shaved vegetables in a large bowl with the creamy Italian dressing. Toss until thoroughly coated. Garnish the gnocchi with the remaining parmigiano. Serve the gnocchi & stuffed zucchini with warm marinara & finished pizzeria salad. Enjoy!