

DINNERLY



Creamy Gnocchi Alfredo with Shrimp

Mushrooms & Scallions



20-30min



2 Servings

Forecast for tonight: 30% chance we'll share dinner, 50% chance we're wearing our stretchy pants, 75% chance we're pairing this with vino, 100% chance we drip sauce down our shirts as we shovel every last bite of this decadent pasta dish into our mouths. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz mushrooms
- 3 oz mascarpone ⁷
- 17.6 oz gnocchi ^{1,17}
- 10 oz pkg shrimp ²
- $\frac{3}{4}$ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- all-purpose flour ¹
- olive oil

TOOLS

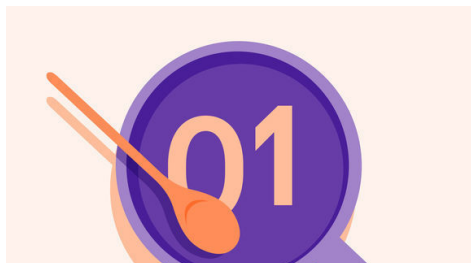
- medium saucepan
- microplane or grater
- medium skillet
- colander

ALLERGENS

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

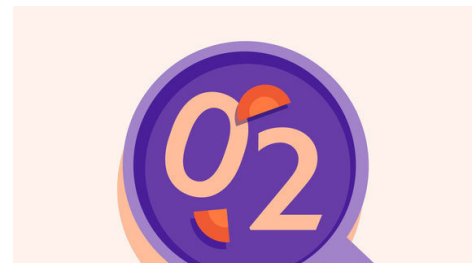
Calories 780kcal, Fat 32g, Carbs 87g, Protein 43g



1. Prep ingredients

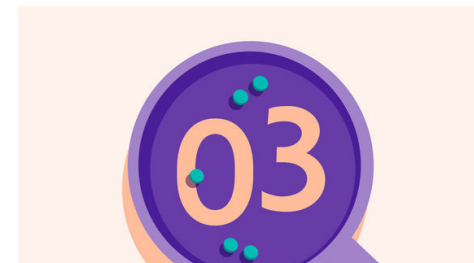
Bring a medium saucepan of **salted water** to a boil. Meanwhile, finely chop **2 teaspoons garlic**. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Thinly slice **mushrooms**.

In a medium bowl, whisk together **mascarpone**, **2 teaspoons flour**, $\frac{1}{3}$ cup **water**, and a **generous pinch each of salt and pepper**.



2. Cook mushrooms

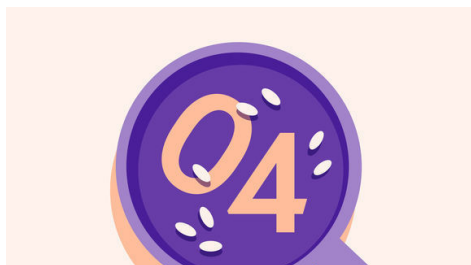
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **mushrooms** and a **pinch each of salt and pepper**. Cook, stirring occasionally, until mushrooms are golden-brown and liquid is evaporated, 5–7 minutes. Stir in **chopped garlic** and **scallion whites**; cook until fragrant, about 1 minute. Transfer to a bowl. Wipe out skillet.



3. SHRIMP VARIATION

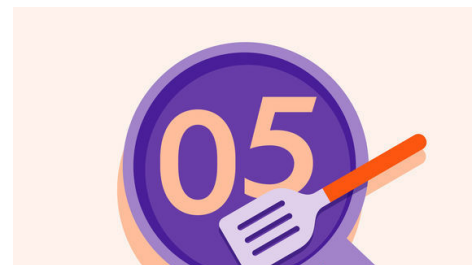
Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi floats to the top, about 3 minutes. Reserve $\frac{1}{4}$ cup **pasta water** and drain well.

Meanwhile, rinse **shrimp** and pat very dry. Season with **salt** and **pepper**. Heat **2 teaspoons oil** in reserved skillet over high. Add shrimp and cook until just curled and pink, 2–3 minutes.



4. Sauce gnocchi

Return skillet with **shrimp** to medium-high; stir in **mushrooms**, **mascarpone sauce**, **gnocchi**, and $\frac{1}{4}$ cup **reserved pasta water**. Add **half of the Parmesan** in large pinches to avoid clumping. Bring to a simmer; cook, stirring, until gnocchi is warmed through and sauce clings to gnocchi, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Spoon **gnocchi** into bowls, then garnish with **remaining Parmesan and scallions**. Enjoy!



6. Carbo load!

It seems like a missed opportunity if you don't have something to sop up the remaining creamy sauce at the bottom of your bowl. Pair this dish with a crusty loaf of bread (and a tall glass of vino) for the ultimate indulgence.