

DINNERLY



Creamy Gnocchi Alfredo with 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
- ¾ oz Parmesan ¹
- 3 oz mascarpone ¹
- 17.6 oz pkg gnocchi ²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- all-purpose flour ²
- olive oil

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 31g, Carbs 87g, Protein 21g



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**. Finely grate **Parmesan**, if necessary.

In a medium bowl, whisk together **mascarpone**, **2 teaspoons flour**, **⅓ cup water**, and a **generous pinch each of salt and pepper**.



4. Sauce gnocchi

Return skillet with **mushrooms** to medium-high; gently stir in **mascarpone sauce**, **gnocchi**, and **¼ 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**.



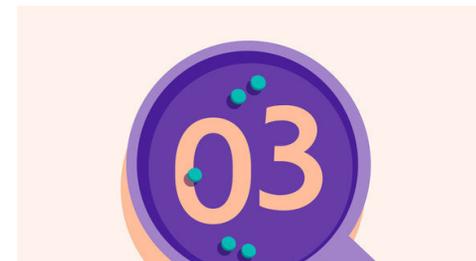
2. Cook mushrooms

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.



5. Serve

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



3. Cook gnocchi

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi floats to the top, about 3 minutes. Reserve **¼ cup pasta water** and drain well.



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.