



Pan-Fried Gnocchi

with Mushrooms, Spinach & Pine Nuts



20-30min



2 Servings

We are all familiar with pillowy-soft gnocchi, but this recipe takes the pasta in a different direction by pan-frying it, which adds a layer of golden-brown, caramelized crispiness. A mascarpone sauce, spiked with garlic, lemon, and Parmesan, coats the gnocchi, along with wilted baby spinach and sautéed mushrooms. Toasted pine nuts and grated Parmesan garnish each serving.

What we send

- garlic (use 1 large clove)
- 1 lemon
- 3 oz mascarpone cheese ⁷
- ¾ oz piece Parmesan ⁷
- 1 oz pine nuts ¹⁵
- ½ lb baby bella mushrooms
- 1 pkg gnocchi ^{1,17}
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- large nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 60g, Carbs 92g, Proteins 21g



1. Prep ingredients

Peel and finely grate **½ teaspoon garlic** into a small bowl. Into the same bowl, finely grate **½ teaspoon lemon zest** and squeeze **1 teaspoon lemon juice**. Whisk in **mascarpone**, **⅓ cup water**, **a pinch of salt**, and **several grinds of pepper**. Finely grate **Parmesan** into another bowl. Trim and discard stem ends from **mushrooms**, then thinly slice caps.



4. Wilt spinach

Add **spinach** to same skillet in large handfuls, allowing it to wilt slightly before adding more. Add **gnocchi** and **mushrooms** and stir to combine.



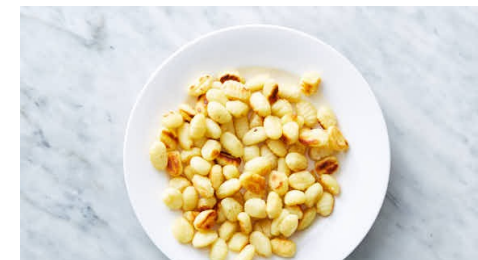
2. Toast pine nuts

Toast **pine nuts** in a large, dry nonstick skillet over medium-high heat, stirring constantly, until golden-brown and fragrant, 2-3 minutes (watch closely). Transfer to a small bowl. Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until golden brown and any liquid is evaporated, 5-7 minutes. Transfer to a separate plate.



5. Add sauce

Remove skillet from heat, then add **mascarpone mixture**, stirring to coat **gnocchi**. Add **half of the Parmesan** (in large pinches, to avoid clumping). If sauce seems too thick, stir in **1-2 tablespoons water**. Season to taste with **salt** and **pepper**.



3. Pan-fry gnocchi

Heat **3 tablespoons oil** in same skillet over medium-high. Carefully add gnocchi to skillet in one layer, gently breaking apart any that are stuck together. Cook, without stirring, under undersides are golden brown and crisp, 4-5 minutes. Transfer to a plate.



6. Garnish & serve

Spoon **gnocchi** into bowls and top with **remaining Parmesan** and **toasted pine nuts** before serving. Enjoy!