



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, crispiness. A mascarpone sauce, spiked with garlic, lemon, and Parmesan, coats the gnocchi, along with baby spinach and sautéed mushrooms. A sprinkle of toasted pine nuts and Parmesan cheese ties it all together.

What we send

- garlic
- 1 lemon
- 3 oz mascarpone cheese ⁷
- ¾ oz piece Parmesan ⁷
- ½ lb cremini mushrooms
- 1 oz pine nuts ¹⁵
- 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.

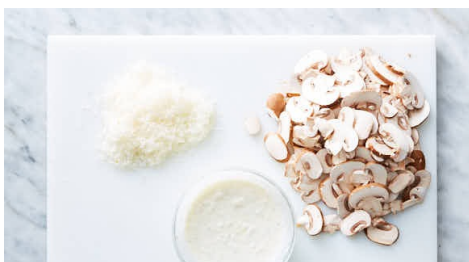
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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 980kcal, Fat 60g, Carbs 94g, Proteins 26g



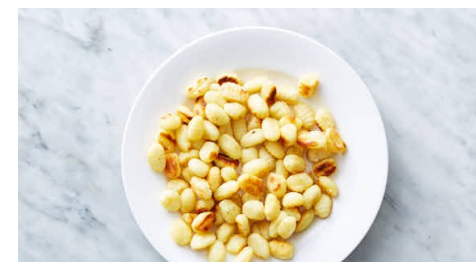
1. Prep ingredients & sauce

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**, and a **pinch each of salt and pepper**. Set sauce aside until step 5. Finely grate **Parmesan**. Trim ends from **mushrooms**, then thinly slice caps.



2. Toast pine nuts

Toast **pine nuts** in a large 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.



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.



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.



5. Add sauce

Remove skillet from heat. Add **mascarpone sauce**, stirring to coat **gnocchi**. Add **half of the Parmesan**, in large pinches to avoid clumping. If sauce is too thick, stir in **1 tablespoon water**. at a time, as needed to loosen. Season to taste with **salt and pepper**.



6. Garnish & serve

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