



Martha's Best 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 ¹
- ¾ oz Parmesan ¹
- 4 oz mushrooms
- ½ oz pine nuts ²
- 17.6 oz gnocchi ³
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- large nonstick skillet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 58g, Carbs 92g, Protein 23g



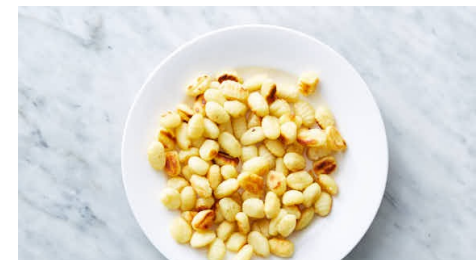
1. Prep ingredients & sauce

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**, if necessary. Trim ends from **mushrooms**, then thinly slice caps.



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.



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, until 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!