

Creamy Sausage and Mushroom Gnocchi Skillet

Savannah · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

This creamy sausage gnocchi is a comforting indulgent dish with ingredients like wine cream and shallots I do not recommend adding salt because I find the sausage has enough salt Although cheese is optional I find it gets lost in the sauce

Ingredients

- - 3 Italian-style turkey sausages
- casings removed - 4 ounces portobello mushrooms
- coarsely chopped - 2 shallots
- minced - 2 tablespoons butter - 1 tablespoon oil - 2 cloves garlic
- minced - ½ cup dry white wine (such as Pinot Grigio) - 1 (18 ounce) package potato gnocchi - 1 ½ cups heavy cream - ½ teaspoon Italian herbs (such as cantanzaro herbs from Savory Spice Shop®) - 1 pinch red pepper flakes
- or to taste (Optional) - salt and ground black pepper to taste

Instructions

1. Heat a heavy skillet over medium-high heat. Cook and stir sausage in the hot skillet until crumbly and no longer pink
2. about 7 minutes. Add mushrooms
3. shallots
4. butter
5. and oil; cook
6. stirring occasionally
7. until mushrooms and shallots are soft and beginning to brown
8. about 5 minutes. Add garlic and cook for 1 to 2 minutes. Pour in white wine and simmer until wine has reduced by half
9. about 5 minutes. Meanwhile
10. bring a large pot of lightly salted water to a boil. Cook gnocchi in boiling water until pasta floats to the top
11. 2 to 4 minutes. Drain. Add gnocchi
12. cream
13. Italian herbs
14. pepper flakes
15. salt
16. and pepper. Cook over medium-low heat until sauce has thickened
17. about 10 minutes. Tips You can use homemade gnocchi in place of packaged gnocchi.