



Vegetarian Gnocchi with Spinach and Mushroom Butter Sauce

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

A delicious easy to prepare meal that is great for dinner or dinner parties I like to use whole wheat gnocchi Top with additional grated cheese and some finely chopped basil

Ingredients

— - 1 (16 ounce) package gnocchi pasta - 4 tablespoons butter - 1 cup sliced baby portobello mushrooms - 3 cups baby spinach - 3 tablespoons chopped fresh basil - 2 tablespoons chopped garlic - 2 tablespoons grated Parmesan cheese - 1 teaspoon chopped fresh parsley - salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
2. 2 to 4 minutes. Drain and set aside. Meanwhile
3. melt butter in a large saucepan over medium heat. Add mushrooms and saute for 2 minutes. Toss in spinach
4. basil
5. garlic
6. Parmesan cheese
7. parsley
8. salt
9. and pepper. Cook and stir until spinach is wilted and sauce begins to thicken
10. about 5 minutes. Add gnocchi and stir until coated in sauce; cook for 2 more minutes. Recipe Tip Any hard or semi-hard Italian cheese
11. such as aged pecorino or Asiago
12. can be used in place of Parmesan.