



Mushroom Spinach Gnocchi with Creamy Boursin Sauce

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

This meatless meal takes minutes to make and can easily be modified by adding your preferred protein like sliced grilled chicken strips. The star of this recipe is the Boursin cheese as it's loaded with flavor.

Ingredients

- 1 (18 ounce) package gnocchi - 1 tablespoon unsalted butter - ½ cup sliced fresh mushrooms - 4 cloves garlic
- minced - ¼ cup heavy whipping cream - ¾ cup reserved pasta water - 4 cups baby spinach - 1 (5.2 ounce) package garlic and herb cheese spread (such as Boursin®)

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. Meanwhile
3. melt butter in a heavy skillet over medium-high heat. Add sliced mushrooms and sauté until softened.
4. about 3 minutes. Add garlic and sauté until fragrant.
5. about 30 seconds. Reduce heat.
6. and pour in cream. Scoop out ¾ cup of cooking water and set aside. Place spinach in the bottom of a colander and drain the gnocchi over the spinach to wilt it. Stir cheese into the skillet and add reserved cooking water; keep stirring until cheese is melted. Add gnocchi and wilted spinach to the skillet and stir until well combined. Serve immediately.