



Pan-Fried Gnocchi

with Mushrooms, Spinach & Pine Nuts



20-30min



2 Servings

We are all familiar with gnocchi for their pillow-like softness, but this recipe takes gnocchi to a whole new level by pan-frying, which adds a layer of caramelized crispiness. A creamy mascarpone sauce spiked with garlic, lemon, and Parmesan cheese coats the gnocchi, wilted baby spinach, and sautéed mushrooms. A sprinkling of toasted pine nuts and grated Parmesan completes the dish before serv...

What we send

- white button mushrooms
- lemon
- baby spinach
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large nonstick skillet
- zester or microplane

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.

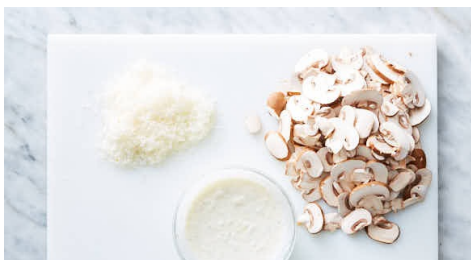
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 980.0kcal, Fat 60.0g, Proteins 21.0g, Carbs 93.5g



1. Prep ingredients

Peel and grate **½ teaspoon garlic** into a small bowl. Into same bowl, grate **½ teaspoon lemon zest** and squeeze **1 teaspoon lemon juice**. Whisk in **mascarpone**, **⅓ cup water**, **¼ teaspoon salt**, and **several grinds of pepper**. Finely grate **Parmesan**. Thinly slice **mushrooms**.



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.



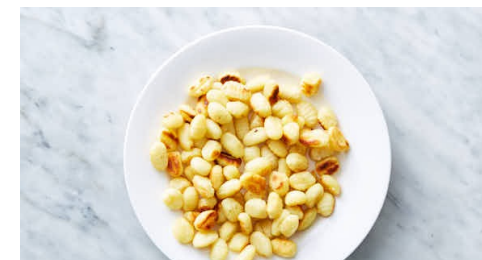
2. Toast pine nuts

Heat **pine nuts** in a large, dry nonstick skillet over medium-high. Toast, stirring constantly, until golden-brown and fragrant, 2-3 minutes (watch closely). Transfer to a small bowl. Add **1 tablespoon oil** to skillet, then add **mushrooms** and cook until golden-brown and any liquid is evaporated, 5-7 minutes. Transfer to a plate.



5. Add sauce

Remove skillet from heat, then add **mascarpone mixture**, stirring to coat **gnocchi**. Add **half of the Parmesan** in large pinches to avoid clumping. If sauce seems too thick, stir in **1-2 tablespoons water**. Season to taste with **salt** and **pepper**.



3. Pan-fry gnocchi

Heat **3 tablespoons oil** in same skillet over medium-high. Gently break apart any **gnocchi** that are stuck together and carefully add to skillet in one layer. Cook, without stirring, until underside is brown and crisp, 4-5 minutes. Transfer to a plate.



6. Serve

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