





Spaetzle-Style Gnocchi

with Brussels Sprouts & Mushrooms

 20-30min  2 Servings

Spaetzle are German-style dumplings that are typically browned in a skillet with herbs and butter. We took another one of our favorite dumplings—gnocchi—and cooked them up, spaetzle-style! They're heated in the skillet along with mushrooms, Brussels sprouts, shallots, and thyme and served with a dollop of sour cream over top. Cook, relax, and enjoy!

What we send

- whole grain mustard ¹⁷
- cremini mushrooms
- Brussels sprouts
- shallot
- thyme

What you need

- butter ⁷
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- large nonstick skillet

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

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 31g, Carbs 106g, Proteins 16g



1. Prep ingredients

Trim ends from **mushrooms**, then thinly slice caps. Holding **Brussels sprouts** at stem end, cut into 1/3-inch thick slices, stopping when you reach the stem (discard stem). Trim ends from **shallot**, then peel and thinly slice. Pick **2 teaspoons thyme leaves** and roughly chop (save rest for own use).



4. Brown gnocchi

Heat **2 tablespoons oil** in same skillet over medium-high. Gently break apart any **gnocchi** that are stuck together and carefully add to pan in one layer. Cook, without stirring, until very well browned and crisp on one side, 2-3 minutes.



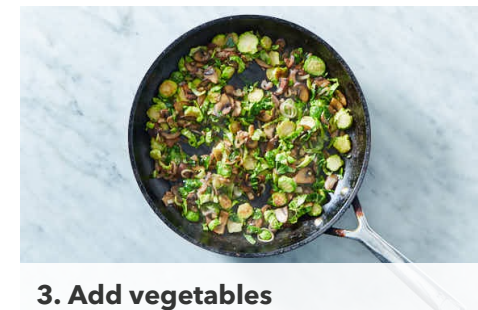
2. Cook mushrooms

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until golden brown and any liquid is evaporated, 5-7 minutes.



5. Combine gnocchi & veggies

Return **vegetables** to skillet, then add **3/4 cup water, mustard** and **1/2 tablespoon butter** to skillet. Continue to cook over medium-high heat, stirring, until sauce has thickened and **gnocchi** and **vegetables** are glossy, about 1 minute. Season to taste with **salt and pepper**.



3. Add vegetables

Add **Brussels sprouts, shallots, thyme**, and **a pinch each salt and pepper** to skillet and continue to cook, stirring occasionally, until shallots and Brussels sprouts are softened and browned in spots, about 4 minutes. Transfer to a plate.



6. Finish & serve

Serve **gnocchi** and **vegetables** with **sour cream** dolloped over top. Garnish with **freshly cracked black pepper** and **a drizzle of oil**. Enjoy!