



Gnocchi in Mushroom Cream Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb. gnocchi
- 2 tbsp. olive oil
- 1 large shallot, chopped
- 1 garlic clove, minced
- 1 package (about 2 cups) cremini mushrooms, sliced
- 1/3 cup white wine
- 1/2 cup heavy cream
- 1/4 cup parmesan
- fresh basil (six to seven leaves)
- salt + pepper

Instructions

- 1.) Heat 1 tbsp. olive oil in large pan over medium low heat. Add chopped shallot and minced garlic. Sprinkle with salt + pepper and saute for two to three minutes until fragrant.
 - 2.) Put water on to boil per gnocchi package directions.
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3.) Add mushrooms and 1 tbsp. olive oil to garlic + shallot. Cook for two minutes, then add white wine. Continue to cook, approx. six to seven minutes, until mushrooms are soft.

4.) Meanwhile, cook gnocchi and strain when they begin to float to the top.

5.) Turn heat under mushrooms to lowest setting, and stir in cream followed by parmesan until combined. Remove from heat, add cooked gnocchi and toss to coat.

Serve immediately, topped with additional parmesan, fresh cracked pepper, and fresh basil. Makes a meal for two.