# Garlic Butter Mushroom Gnocchi

Golden pan-fried potato gnocchi with browned mushrooms, garlic, thyme and a little Parmesan. A quick dinner with crisp edges.

**Prep** 10 min **Cook** 15 min **Serves** 3

## Ingredients

- ☐ 1 package (17.6 oz / 500 g) shelf-stable potato gnocchi
- ☐ 10 oz (280 g) cremini mushrooms, sliced
- ☐ 1 tbsp olive oil
- ☐ 2 tbsp unsalted butter, divided
- ☐ 3 garlic cloves, finely chopped
- ☐ 1 tsp fresh thyme leaves
- ☐ 2 tbsp finely grated Parmesan
- ☐ 1 tbsp chopped parsley
- ☐ 1/4 tsp fine salt and black pepper to taste



Spoon & Joy recipe illustration.

## Before you start

**Read the packet first**
Fresh refrigerated gnocchi and shelf-stable gnocchi may need different boiling times.

**Timing note**
Preparation and cooking times are estimates. Read the full method before starting.

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METHOD & KITCHEN NOTES

1. Bring a large saucepan of salted water to a boil. Cook the gnocchi according to the packet, then drain thoroughly.
2. Meanwhile, heat the olive oil and 1 tablespoon butter in a large nonstick skillet over medium-high heat. Add the mushrooms and cook for 6-7 minutes, stirring occasionally, until browned.
3. Add the drained gnocchi in one layer. Cook for 3-4 minutes, turning only once or twice, until several sides are golden.
4. Reduce the heat to medium-low. Add the remaining butter, garlic and thyme. Toss for 1 minute until fragrant without letting the garlic turn dark.
5. Take off the heat, fold in the Parmesan and parsley, season to taste and serve straight away.

## Storage & making ahead

Best eaten freshly fried. Refrigerate leftovers for up to 3 days and reheat in a lightly oiled skillet until hot throughout; the gnocchi will soften slightly.

**Use a broad skillet** The gnocchi need contact with the pan to brown. Cook in two batches if necessary.

Read this recipe on Spoon & Joy