Creamy Mustard Mushroom Gnocchi

2 gnocchi portions · Active 15 min · Total 40 min

Skills: Easy

Ingredients

- 1 package potato gnocchi suitable for pan cooking (about 1 lb/450 g)
- 2 teaspoons olive oil (10 ml), divided
- 3 tablespoons water (45 ml), plus teaspoons if needed
- 8 oz mushrooms, thickly sliced (225 g)
- 1 small shallot, finely chopped (40 g)
- 1 teaspoon Dijon mustard
- 1/4 cup heavy cream (60 ml)
- 1/4 teaspoon fine salt
- 1/8 teaspoon ground black pepper
- 1 tablespoon chopped chives

Set out

10-inch nonstick skillet with lid, Spatula, Plate

Allergens

Wheat, Milk, Mustard. Check labels and substitutions.

Make it

1. Heat 1 teaspoon oil in the skillet over medium. Add gnocchi and measured water, cover and cook for 4–5 minutes or according to the product instructions until tender inside.

2. Uncover and let liquid evaporate. Cook for 4–5 minutes, turning occasionally, until golden in places. Transfer to the plate.

3. Add remaining oil and mushrooms to the skillet. Cook over medium-high for 6–7 minutes until their liquid evaporates and edges brown. Add shallot and cook for 2 minutes.

4. Lower heat and stir in mustard, cream, salt and black pepper. Simmer gently for 1 minute. Return gnocchi, fold through and heat for 1–2 minutes.

5. Finish with chives and serve immediately.

A meal for the table at home

This dish is especially pleasant freshly made. If a break meal is needed, cool a portion promptly and pack it cold for later reheating rather than holding the creamy skillet warm for hours.

A useful detail

Gnocchi products differ in ingredients and preparation. Check the package for egg, milk or other allergens beyond the wheat assumed here.

Keep it well

Refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat to 165°F/74°C with a splash of water. The sauce thickens during storage and the original browned edges will soften.