

# Recipes and Tips



## Creamy Spinach and Mushroom Gnocchi

1 tablespoon olive oil  
227 g mushrooms  
salt and pepper  
454 g potato gnocchi  
118 g chicken broth  
238 g heavy cream  
4 cloves garlic minced  
½ teaspoon Italian seasoning or Herbs from Provence  
½ teaspoon smoked paprika or more  
142 g fresh spinach  
salt to taste  
coarsely ground black pepper  
red pepper flakes

Heat 1 tablespoon olive oil in a large, high-sided, heavy-bottomed skillet. Cook sliced mushrooms (seasoned with salt and pepper) on high heat for about 1 or 2 minutes, until lightly browned and softened. Remove half of the cooked mushrooms from the skillet to a plate.

In the same skillet with the half of cooked mushrooms, add uncooked potato gnocchi, chicken broth, heavy cream, minced garlic, Italian seasoning, smoked paprika, and ¼ teaspoon salt.

Bring to a boil on medium heat and stir everything well. Cover with lid, and allow the gnocchi to cook for about 5 minutes on medium heat, while the sauce boils.

Add fresh spinach, and cook on medium heat, stirring frequently for 5 minutes until the spinach wilts to your liking. Cook longer if you would like a thicker sauce.

Season with more salt, freshly ground coarse black pepper, red pepper flakes, and smoked paprika, if you like.

Top with the remaining half of the cooked mushrooms.