

Gnocchi with Mushrooms & Blue Cheese



Recipe By FoodieBook

Ref: 277

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

800 g Fresh gnocchi, shop brought is fine

1 Onion med chopped

500 g Mushrooms of choice sliced

150 g Blue cheese like gorgonzola or Roquefort chopped

100 ml Double cream

20 g Butter

2 Garlic clove finely chopped

3 tbsp Olive oil

1/2 tsp Black pepper freshly ground

Garnish

sprinkle Fresh parsley chopped

Suggestion & Tips

Serve with a nice salad & or crusty bread.

Method

Step 1 - In a sauce pan of boiling salted water, place gnocchi in & when they float to the top they are done, remover with a slotted spoon into a bowl of cold water & set aside.

Step 2 - Heat a frying pan on a med heat, add oil, butter, onion, garlic & mushrooms, cover pan & cook until all is soft, about 5 to 6 mins, add cream, cooked Gnocchi, black pepper & cheese then stir until the cheese starts to melt, take of the heat.

Step 3 - Either place frying pan on the table or tip into a serving bowl, sprinkle over chopped parsley.