


Gnocchi with Creamy Mushrooms, Spinach and Thyme



A distant relative to the more traditional pasta varieties, Gnocchi are pillowy dumplings made from potato and flour. Here we serve them with an aromatic sauce that's enriched with crème fraîche and dotted with umami rich mushrooms, whilst the softly wilted spinach offers over 100% of the recommended daily value of vitamin A.



 35 mins

Allergens - Celery, Gluten, Milk

Please note: Ingredients are packed in an environment where common allergens are also handled, including NUTS.





In your
pantry



Olive oil, Salt

Ingredients

1 **brown onion**
250g **chestnut mushrooms**
4g **vegetable stock powder**
150g **spinach**
50g **grated hard cheese**
1 **garlic clove**
5g **thyme**
300g **gnocchi**
50g **crème fraîche**

Method

1. Brush any dirt off of the mushrooms, then finely slice.
2. Heat a large frying pan with 1-2 tbsp of olive oil over a high heat. Add the sliced mushroom in batches. Sprinkle over some salt and cook until they are a nice golden brown colour, about 5-10 minutes.
3. Meanwhile, peel and chop the onion. Boil a full kettle of water for the gnocchi.
4. Reduce the heat to medium-low and add the chopped onion. Cook for about 5 minutes, stirring often, until softened slightly.
5. Crush the garlic and remove the stalks from the thyme, then chop the leaves.
6. Add the garlic and most of the thyme leaves (reserve some as a garnish for later) to the pan and cook for a further 2 minutes. Stir often.
7. Add 4g of vegetable stock powder and 120ml of warm water to the frying pan. Stir to dissolve the stock and simmer over a medium heat until thickened, about 8-10 mins.
8. Cook the gnocchi in generously salted boiling water for around 3-5 minutes, or until cooked through.
9. Stir the crème fraîche and spinach into the mushrooms. Once the spinach has wilted, add the gnocchi and half of the grated cheese, then stir to emulsify the sauce.
10. Top with the rest of the hard Italian cheese and sprinkling of the remaining thyme.

Key nutritional information - Key nutritional information - Kcal 450 / Salt 0.93g / Fat 17.98g of which Sat 10.98g / Carbs 53.29g of which Sugar 5.73g / Protein 17.32g. Please Note: We offer nutritional information that is designed for informational purposes only. It is not intended to replace medical or nutritional advice from a physician or a nutritionist.



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