

Gnocchi with Mushrooms & Blue Cheese



Serves 2 Prep 10 mins

Cooking 10 mins

Easy

Ingredients

400g pack of gnocchi

1/2 tbsp olive oil

knob of butter

1/2 onion, chopped

250g small forestière or Portobello mushrooms, sliced

75g creamy blue cheese (such as Danish Blue)

small pack parsley

1. Bring a large pan of water to the boil and cook the gnocchi following packet instructions. When they float to the top of the pan, they are ready. Drain and set aside.
2. Meanwhile, heat the oil and butter in a large lidded frying pan. Add the onion and mushrooms, cook for 1 min over a high heat, then turn down the heat to medium, put the lid on and cook for 5 mins, stirring a few times.
3. Remove the lid and stir the gnocchi into the pan. Scatter over blobs of cheese and the parsley