

Gnocchi with Mushrooms & Paprika Butter



Serves 3

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

50g butter

400g chestnut mushrooms, sliced

1 garlic clove, crushed

rosemary chopped to make 2 tsp

1/2 tsp paprika

500g pack gnocchi

100ml soured cream or crème fraîche

parmesan (or veggie alternative) grated to serve (optional)

1. Heat a small knob of the butter in a pan, add the mushrooms and 1/2 tsp salt, and cook until tender and golden (it will seem like a lot of mushrooms at first but they will eventually cook down).
2. Add the rest of the butter, garlic and rosemary, and cook gently for 4-5 minutes. Stir in the paprika and season with black pepper then keep on a low heat while you cook the gnocchi following pack instructions. Drain the gnocchi then tip into the mushroom pan and toss. Serve in warm bowls with a dollop of soured cream, lots of black pepper and a grating of parmesan, if you like.