

FIORAVANTI®

dal 1949



POTATO GNOCCHI WITH MUSHROOMS & FETA

- 1 PACKAGE FIORAVANTI GNOCCHI
- 1 LB SHIITAKE MUSHROOMS, ROUGHLY CHOPPED
- 2 TABLESPOONS BUTTER
- 2 GARLIC CLOVES, MINCED
- 1 TEASPOON ROSEMARY, FINELY CHOPPED
- 2/3 CUP WHITE WINE OR VEGETABLE BROTH
- 2/3 CUP CRUMBLLED FETA CHEESE
- CHOPPED FRESH PARSLEY TO GARNISH

COOK GNOCCHI ACCORDING TO PACKAGE INSTRUCTIONS. DRAIN AND SET ASIDE. WHILE GNOCCHI IS COOKING, MELT THE BUTTER IN A LARGE NON-STICK SKILLET OVER MEDIUM HIGH HEAT. ADD THE MUSHROOMS AND COOK FOR ABOUT 5 MINUTES, LETTING THEM BROWN NICELY. ADD GARLIC AND ROSEMARY AND COOK FOR ANOTHER MINUTE. ADD WINE OR BROTH AND COOK FOR 3-4 MINUTES UNTIL LIQUID HAS ALMOST EVAPORATED, BUT SOME STILL REMAINS. ADD THE GNOCCHI TO THE SKILLET. STIR GENTLY AND KEEP COOKING 4-7 MINUTES UNTIL THE GNOCCHI BROWN SLIGHTLY. REMOVE PAN FROM HEAT AND SPRINKLE FETA CHEESE ON TOP. GARNISH WITH FRESHLY CHOPPED PARSLEY.

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