

One-Pot Creamy Spinach & Mushroom Gnocchi Recipe

Creamy Spinach and Mushroom Gnocchi (One-Pan Weeknight Comfort)



TIME
30 min

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INGREDIENTS

- 1 tbsp olive oil
- 8 oz cremini mushrooms, sliced
- Salt and pepper, to taste
- 16 oz potato gnocchi (store-bought or homemade)
- $\frac{1}{2}$ cup chicken broth
- 1 cup heavy cream (35%)
- 4 garlic cloves, minced
- $\frac{1}{2}$ tsp Italian seasoning or Herbes de Provence
- $\frac{1}{2}$ tsp smoked paprika (or more to taste)
- 5 oz fresh spinach
- ... tsp salt, or to taste
- Ground black pepper and red pepper flakes, to taste

DIRECTIONS

- Sauté the Mushrooms:** Heat olive oil in a large, deep skillet over medium heat. Add the sliced mushrooms, season with salt and pepper, and cook for 1-2 minutes until golden and softened. Remove half the mushrooms and set aside for topping.
- Build the Sauce:** To the remaining mushrooms in the skillet, add uncooked gnocchi, chicken broth, cream, garlic, Italian seasoning, smoked paprika, and salt. Stir to combine and bring to a boil over medium heat.
- Simmer:** Cover the pan and reduce to medium heat. Let simmer for about 5 minutes, or until the gnocchi is tender and the sauce thickens slightly.
- Add Spinach:** Uncover, stir in fresh spinach, and cook for 3-5 minutes until wilted. The sauce will thicken further as the spinach cooks down.
- Season & Finish:** Add freshly ground pepper, more smoked paprika if desired, and red pepper flakes to taste. Top with the reserved mushrooms before serving.

SWAPS & NOTES

Mushrooms : Cremini offer meaty flavor, but button or shiitake work great too.

Gnocchi : No need to boil first-go straight into the pan.

Cream : Use heavy (35%) for maximum silkiness.

Sub half-and-half for a lighter version.

TIPS FOR SUCCESS

Use a nonstick or enamel-coated skillet to prevent sticking.

Don't overcook the gnocchi - they should stay tender and slightly chewy.

Use low-sodium broth to control salt levels.

Add grated Parmesan for even more umami.

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Original recipe: <https://chefmaniac.com/one-pot-creamy-spinach-mushroom-gnocchi-recipe/>