

The Ultimate Creamy Mushroom and Spinach Gnocchi Recipe (Better Than a Bistro!)

Creamy Spinach and Mushroom Gnocchi



TIME
20 min

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INGREDIENTS

Olive Oil: 1 tbsp (15 ml) for searing.
Mushrooms: 8 oz crimini (baby bella) mushrooms, sliced.
Potato Gnocchi: 16 oz (one standard package), shelf-stable or refrigerated.
Chicken Broth: 1/2 cup (125 ml) to provide a savory base.
Heavy Cream (35%): 1 cup (250 ml) for that signature silkiness.
Garlic: 4 cloves, minced (don't be shy with the garlic!).
Seasonings: Italian seasoning (or Herbs de Provence), smoked paprika, salt, and coarsely ground black pepper.
Fresh Spinach: 5 oz (about half a bag) of baby spinach.
Garnish: Red pepper flakes for a subtle kick.

DIRECTIONS

- 1. SautØ the Mushrooms:** Heat 1 tablespoon of olive oil in a large, thick-bottomed frying pan over medium-low heat. Add your sliced crimini mushrooms, seasoning them lightly with salt and pepper. SautØ for about 1 to 2 minutes until they are slightly golden and have softened. Pro Tip: Remove half of these mushrooms and set them aside on a plate. We will add these back at the end to maintain their golden texture.
- 2. Build the Sauce and Cook Gnocchi:** In the same pan with the remaining mushrooms, add the uncooked potato gnocchi, chicken broth, heavy cream, minced garlic, Italian seasoning, and smoked paprika. Stir well to combine. Bring the mixture to a gentle boil over medium heat.
- 3. Simmer to Perfection:** Once boiling, cover the pan with a lid. Let the gnocchi cook for approximately 5 minutes. The gnocchi will release starches that naturally thicken the cream and broth into a luxurious sauce.
- 4. Wilt the Spinach:** Remove the lid and add the fresh spinach. Stir frequently for about 5 minutes. The heat from the sauce will wilt the spinach perfectly. If you prefer a very thick sauce, continue to simmer uncovered for an additional 2-3 minutes.
- 5. Final Seasoning and Garnish:** Taste your sauce. Season with more salt, black pepper, or a pinch of red pepper flakes if you like a little heat. Top the dish with the reserved golden mushrooms you set aside earlier.

SWAPS & NOTES

of sautéed crimini mushrooms with a luscious, garlic-infused cream sauce.

As a writer for ChefManiac , I'm always on the hunt for recipes that feel like a five-star meal but require the effort of a casual weeknight dinner.

This dish is a "one-pan wonder." Unlike traditional pasta recipes where you have to boil water, drain the noodles, and then make a sauce, everything happens right in one skillet.

The gnocchi simmers directly in the cream and broth, absorbing all that aromatic garlic and Italian seasoning.

TIPS FOR SUCCESS

Don't Overcook the Gnocchi: Gnocchi can go from pillowy to mushy quickly.

Stick to the 5-minute simmer time under the lid.

Use a Thick-Bottomed Pan: This ensures even heat distribution and prevents the cream sauce from scorching at the bottom.

Fresh Garlic is Key: Since this recipe has few ingredients, the quality of the garlic matters.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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