

**A HOME COOK. A SERIOUS PLATE.**

# Crispy Gnocchi with Corn, Mushrooms & Feta

Pan-crisped potato gnocchi tossed with browned mushrooms, sweet corn, herbs, and tangy feta.



**PREP 15 min**

**COOK 25 min**

**SERVES 4**

## WHAT YOU'LL NEED

- 1 lb potato gnocchi
- 8 oz mixed mushrooms, sliced
- 2 ears corn or 1½ cups kernels
- 1 shallot and 3 garlic cloves
- 3 tbsp olive oil and 2 tbsp butter
- ½ tsp smoked paprika
- ½ cup crumbled feta
- Parsley, lemon and black pepper

## THE APPROACH

- 01 Boil gnocchi just until they float; drain very well.
- 02 Brown mushrooms in olive oil over high heat. Add corn and shallot and cook until caramelized at the edges.
- 03 Add butter, garlic, paprika, and gnocchi. Let the gnocchi sit against the pan until crisp, then toss.
- 04 Finish with lemon, parsley, feta, and plenty of black pepper.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.