

# Brown Butter Gnocchi

*with Mushrooms & Chard*

**TIME:** 25-35 minutes

**SERVINGS:** 2

Earthy chard makes its seasonal debut in this quick-cooking pasta dish. We're using both the tender leaves and crisp, celery-like stalks for contrasting textures. (You may receive chard with red, yellow, or pale green stalks.) Tossed with thyme-sautéed mushrooms in brown butter—simply cooked butter with a toasty, nutty flavor—it's a delicious partner for pillowy fresh gnocchi.



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Fruity & Savory

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## Ingredients



¾ lb  
FRESH GNOCCHI



4 oz  
CREMINI  
MUSHROOMS



2 cloves  
GARLIC



1 bunch  
THYME



1 bunch  
CHARD

## KNICK KNACKS:



2 Tbsps  
GRATED  
PARMESAN  
CHEESE



1  
SHALLOT



2 Tbsps  
BUTTER



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## 1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the mushrooms.
- ☐ Peel and roughly chop the garlic.
- ☐ Peel and thinly slice the shallot.
- ☐ Separate the chard leaves and stems. Roughly chop the leaves and thinly slice the stems, keeping them separate.

## 2 Brown the mushrooms:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **mushrooms** in a single layer; cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper.
- ☐ Add the **whole thyme sprigs** and cook, stirring occasionally, 1 to 2 minutes, or until the mushrooms are browned and softened.

## 3 Brown the butter:

- ☐ Reduce the heat to medium and add the **butter** to the pan. Cook, stirring frequently and swirling the pan, 1 to 2 minutes, or until the butter is browned and nuttily fragrant. (Be careful not to overcook, as the butter can burn easily.)
- ☐ Carefully remove and discard the **thyme sprigs**.

## 4 Add the vegetables:

- ☐ Add the **garlic, shallot, and chard stems** to the pan; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant.
- ☐ Add the **chard leaves**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.

## 5 Cook the gnocchi:

- ☐ While the vegetables cook, add the **gnocchi** to the pot of boiling water; cook 3 to 4 minutes, or until the gnocchi float to the top of the pot.
- ☐ Reserving **½ cup of the gnocchi cooking water**, drain thoroughly.

## 6 Finish the gnocchi & plate your dish:

- ☐ Add the **cooked gnocchi** and **half the reserved gnocchi cooking water** to the pan. Season with salt and pepper. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until the gnocchi are coated. (If the sauce seems dry, gradually add the remaining cooking water to achieve your desired consistency.) Turn off the heat and season with salt and pepper to taste.
- ☐ Divide the finished gnocchi between 2 dishes. Garnish with the **cheese**. Enjoy!

