

## Sweet Potato Gnocchi with Mushrooms & Spinach

Servings: 2

Adapted from

<http://www.myrecipes.com/recipe/sweet-potato-gnocchi-with-mushrooms-spinach-1000001932456/>

### Ingredients

4.5 oz sweet potato gnocchi  
1 Tbsp olive oil  
1/2 tsp minced garlic  
1 Tbsp sliced shallots  
4 oz cremini mushrooms  
1/4 cup vegetable or chicken broth  
1 tsp butter  
3 oz fresh baby spinach  
1/8 tsp salt  
1/8 tsp pepper  
1/4 tsp dried thyme  
2 Tbsp grated Parmesan cheese

### Preparation

- 1) Heat 1/2 Tbsp olive oil in a skillet over medium-high heat. Add gnocchi to pan and cook, stirring often, until browned, 5 to 8 minutes. Transfer to a large serving dish.
- 2) Meanwhile, heat remaining olive oil in another skillet over medium-high heat. Cook garlic and shallots until fragrant, about 2 minutes. Add mushrooms and sauté until softened, about 5 minutes. Add broth, butter, spinach, salt, and pepper; cover and cook until spinach wilts, about 3 minutes.
- 3) Add gnocchi and thyme to mixture; stir. Divide among two plates and sprinkle with Parmesan cheese.