

Ingredients:

For the Gnocchi:

1 tbsp + 1-2 tsp olive oil
4 slices prosciutto
1 lb prepared gnocchi
2 cups spinach, packed
4 fried eggs
salt and pepper, to taste
minced chives, for garnish

For the Mushroom Gravy:

2 tbsp unsalted butter
4 baby bella mushrooms, chopped
1 clove garlic, minced
2 tbsp flour
2 cups milk (I used 1%)
½ cup freshly shredded parmesan
½ tsp salt
¼ tsp pepper
1/8 tsp umami seasoning (I used Trader Joes Multipurpose Umami Seasoning Blend)

Directions:

1. Make the gnocchi: Cook gnocchi according to package directions. Drain, and set aside.
2. Meanwhile, heat a large non stick skillet over medium high heat. Add 1 tsp olive oil and prosciutto, and cook for 6-7 minutes, flipping halfway through, until crispy. Remove from pan, and set on a paper towel lined plate to drain any excess fat. Crumble prosciutto when cool enough to touch.
3. To the same skillet, add 1 tbsp olive oil and drained gnocchi. Saute for 6-7 minutes, stirring occasionally, until the gnocchi starts to develop a light crust and turn golden brown. Add spinach, crumbled prosciutto, and salt and pepper, to taste. If the pan looks dry, add an additional 1 tsp olive oil. Cook the gnocchi and spinach mix, stirring often, until the spinach has wilted, 1-2 minutes. Remove from heat, and set aside.
4. Meanwhile, make the Mushroom Gravy: Melt butter in a medium saucepan over medium heat. Add mushrooms, and cook for 7-8 minutes until the mushrooms start to brown. Add garlic, and cook for 1 minute until fragrant. Add flour, toss to coat the mushrooms, and cook for 1-2 minutes. Whisk in milk until fully incorporated. Bring to a simmer, and simmer for 5-6 minutes until the sauce has slightly thickened. Stir in shredded parmesan, ½ tsp salt, ¼ tsp pepper, and umami seasoning, and continue stirring until the cheese has melted. Simmer for an additional 2-3 minutes until the sauce slightly thickens, and remove from heat.
5. To serve, layer gnocchi mix in a bowl or plate. Top each plate with mushroom gravy, a fried egg, and minced chives. Enjoy!

Recipe notes:

*If you don't have Trader Joes umami seasoning, you can leave it out and the gravy will still be delish. But, that tiny little bit adds a little extra pizzazz if you do have it, so I highly recommend adding it!

*You can choose how much or how little gravy you want to pour over your gnocchi. I had some gravy leftover, and my favorite way to

use the leftovers is to make some avocado toast, top it with scrambled eggs, then drizzle over some of that mushroom gravy. It is delish!

*You'll want to buy a wedge of parmesan and shred the cheese yourself for this recipe. The cheese melts sooo much better than pre-shredded store bought parm (which has a completely different texture too).

*I prefer the shelf stable gnocchi that you can buy in the pasta section of the grocery store. I love that I can store it in my pantry with my other pasta, and it tastes great. You can also find pre-made gnocchi in the freezer section of the grocery store. Or if you feel ambitious, make your own gnocchi using your favorite recipe!

*You can fry your eggs in the same pan that you used to sautee your gnocchi. Just add a little more olive oil, and crack the eggs right in. You'll get to take advantage of the extra flavor that's already in the pan! You could also top the gnocchi with a poached egg, if you prefer.