

Gnocchi with Portobello Mushroom & Cranberry Goat Cheese

INGREDIENTS

1 pack of fresh Gnocchi

Alfredo sauce

2 portobello mushrooms

1 cup sun-dried tomatoes

½ cup cranberry goat cheese

2 gloves garlic

2 green onions

PREP

Thinly slice your portobello mushrooms, as well as your sun-dried tomatoes.

Chop your garlic and green onions.

DIRECTIONS

Fill a small pot up with water and bring to a boil for your gnocchi pasta. Fresh gnocchi doesn't take long to cook - around 3 minutes.

In a medium sauce pan with oil on medium to high heat, sauté your garlic, green onion, mushrooms and sun-dried tomatoes. Once it becomes aromatic and the mushrooms have gone soft, add in your Alfredo sauce. Stir around until the sauce gets hot and browns up.

Add in your cooked gnocchi to the sauce mix. Stir until the sauce cooks on the pasta a little.

Crumble the cranberry goat cheese all over the pasta. Feel free to mix it while it's still in the pan or while it's in your favourite bowl.

TRY THIS

Instead of using regular gnocchi, use butternut squash gnocchi. It adds another sweetness to the dish.