Gnocchi Nuggets with Mushroom Sauce

Cooking time	10 mins
Preparation time	10 mins
Serves	4

Gnocchi crisped up in the airfryer until transformed into golden nuggets. Crisp on the outside and fluffy on the inside, topped with Royco Mushroom Sauce.

Ingredients

- 2 x Royco Creamy Mushroom Sauce
- 30ml oil
- 1 onion, finely chopped
- 5 sprigs thyme
- 250g wild mushrooms
- 800g pre-made gnocchi, cooked to instructions
- Salt
- Pepper
- Parmesan, grated

Method

1. Prepare the Royco Creamy Mushrooms Sauce according to package instructions and put aside.
2. Put the oil in a pan over a medium heat. Add the onion, thyme and wild mushrooms, fry gently for 8 minutes, until cooked.
3. Remove the thyme stalks. Take about ¼ of the mushrooms out the pan to keep aside for garnish.
4. Add the prepared sauce and bring to a light simmer.
5. Add the gnocchi and toss well through the sauce, seasoning to taste with salt and pepper. Allow to cook for 2 minutes then serve immediately.
6. Dish the gnocchi into 4 bowls.
7. Top with the remaining wild mushrooms and a generous sprinkling of parmesan.

Recipe Tags

Dry Sauces

Related Recipes



Mediterranean Pasta Bake

Cooking time

35 mins

Preparation time

10 mins

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Cooking time

60 mins

Preparation time

15 mins

Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins

Four Cheese Frittata

Cooking time

15 mins

Preparation time

5 mins

4X4 Bread

Cooking time

40 mins

Preparation time

10 mins

Pasta with Creamy Mushroom Sauce

Cooking time

10 mins

Preparation time

15 mins

Panzanella Salad

Cooking time

10 mins

Preparation time

5 mins

Mielies with Flavoured Butter

Cooking time

7 mins

Preparation time

5 mins

Mushroom, Tomato & Red Wine Fusilli

Cooking time

20 mins

Preparation time

15 mins

Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

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