

# Gnocchi with Mushrooms, Leeks, and Gorgonzola Cream

Chef Jason Mueckl



Makes: 4 servings



## Ingredients:

- ♥ 3 cups gnocchi, cooked
- ♥ 12 oz. mixed fresh mushrooms
- ♥ 4 oz. diced porcini mushrooms, rehydrated in 1 cup boiling water
- ♥ 1 Tbsp. extra virgin olive oil
- ♥ 1 large leek
- ♥ 1 large shallot
- ♥ 4 oz. gorgonzola cheese
- ♥ ½ cup plain Greek yogurt
- ♥ 2 Tbsp. fresh tarragon
- ♥ Drizzle (about 1 Tbsp.) D'Avolio Truffle Olive Oil

## PREPARATION

1. Bring two quarts of water to a boil, cook the gnocchi and set it aside.
2. Add one cup of boiling water to the porcini mushrooms and let it sit for 10 minutes to rehydrate.
3. Cut the fresh mixed mushrooms into quarters. Clean the leeks and shallots, slice thin.
4. Add 1 Tbsp. of oil to a pan and add the leeks, mushrooms, and shallots. Cook on low for 15 minutes.
5. Then, chop the porcini mushrooms. Add the porcini mushrooms and remaining rehydrating liquid to the leek/shallot mixture. Reduce by half.
6. Add ½ cup plain Greek yogurt and bring to a simmer (about 2 minutes)
7. Add tarragon at the end and drizzle with (about 1 Tbsp.) olive oil to finish.

## Nutrition Facts

Serving Size: 1 serving (341.2g)  
Servings: 1

Amount Per Serving	
Calories 560	Calories from Fat 150
%Daily Value*	
<b>Total Fat</b> 17g	<b>26%</b>
Saturated Fat 6g	32%
Trans Fat 0g	
<b>Cholesterol</b> 45mg	<b>15%</b>
<b>Sodium</b> 740mg	<b>31%</b>
<b>Total Carbohydrate</b> 72g	<b>24%</b>
Dietary Fiber 12g	47%
Sugars 6g	
<b>Protein</b> 26g	
Vitamin A 20%	• Vitamin C 15%
Calcium 8%	• Iron 45%

\*Percent Daily Values are based on a 2,000 calorie diet.



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