

Sheet-Pan Gnocchi with Mushrooms and Spinach
By Ali Slagle
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Total Time: 35 minutes

Servings: 4

INGREDIENTS

1-pound mixed mushrooms, such as shiitake, oyster, maitake or cremini, trimmed and quartered (or cut into 1-inch pieces, if large)
1 (12- to 18-ounce) package shelf-stable or refrigerated potato gnocchi
6 tablespoons extra-virgin olive oil, plus more as needed
4 scallions, cut into 1-inch lengths
1 large shallot, thinly sliced
Kosher salt and black pepper
5 ounces baby spinach (about 5 packed cups)
2 tablespoons Dijon mustard
2 tablespoons prepared horseradish
1 teaspoon honey
1 tablespoon unsalted butter

PREPARATION

1. Heat the oven to 425 degrees. On a sheet pan, toss together the mushrooms, gnocchi, 5 tablespoons olive oil, scallions and shallot. Season with salt and pepper, shake into an even layer, and roast without stirring until the gnocchi and mushrooms are golden and crisp, 20 to 25 minutes. Add the spinach and remaining tablespoon of oil, season with salt and pepper, and stir to combine. Spread in an even layer, then return to the oven to roast until the spinach is tender, another 5 to 7 minutes.
2. Meanwhile, in a small bowl, stir together the mustard, horseradish and honey until combined. Season with salt and pepper.
3. Add the butter and half the sauce to the sheet pan, and stir until melted and glazy. Eat with the remaining sauce on the side.