

Sheet-Pan Gnocchi With Mushrooms and Spinach



Ryan Liebe for The New York Times. Food Stylist: Simon Andrews.

By [Ali Slagle](#)

Time 35 minutes

1

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INGREDIENTS

Yield: 4 servings

1 pound mixed mushrooms, such as shiitake, oyster, maitake or cremini, trimmed and quartered (or cut into 1-inch pieces, if large)

This sheet-pan dinner is inspired by classic steakhouse sides: roasted mushrooms, creamy horseradish-mustard sauce, wilted spinach and roasted potatoes. Well, kind of. Instead of whole potatoes, this recipe uses store-bought gnocchi, a superspeedy stand-in that takes on the fun combination of browned and chewy when roasted. This dish is hearty enough to be a full meal, though it'd also make a great side to braised beans, roast chicken, a seared pork chop and, of course, steak.

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PREPARATION

Step 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

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

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.

Step 2

Meanwhile, in a small bowl, stir together the mustard, horseradish and honey until combined. Season with salt and pepper.

Step 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.

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