

Cauliflower Gnocchi & Mushrooms (*yes, that's gluten free!*) | By Chef Amanda DeLaura

This dish is a wonderfully cozy and satisfying meal for a cool day and takes at most thirty minutes to prepare. It is worthy to note that I use bacon fat for cooking my shallots. Rather than discarding my fat, I like to reserve the excess when cooking bacon in a small jar and store it in my fridge. This allows for a healthy and natural fat substitute to cook your food in. If you don't have bacon fat stored in your fridge you can easily cook down a piece of bacon, set it aside to cool and then crumble the bacon into your gnocchi, as desired. This will only enhance the dish! Additionally, the dry white wine is not necessary but does add more depth to your dish and a hint of acid that is desired. Bon appétit!!

Makes 4 side portions (or 2 entrées)

Ingredients:

1 Tbsp olive oil

1 Tbsp butter

16 oz cauliflower gnocchi (I use the Whole Food's brand)

1 Tbsp bacon fat

1 shallot, *minced*

1 small splash dry white wine, *optional*

8 oz mushrooms, *rinsed, dried & sliced 1/8" thick*

1/2 cup petite peas, *thawed*

3/4 cup heavy cream

1/4 cup parmesan, *grated*

1/2 cup pecorino, *grated*

2 Tbsp parsley, *minced*

Directions:

1. Preheat oven to your broil setting. Heat a large pan or cast iron (if not using the white wine) over medium-high heat. Add the olive oil and butter and heat till simmering. Add the cauliflower gnocchi and cook for about 2 minutes, till browned. Toss and cook for an additional 1 to 2 minutes. Remove from the pan and set aside.
2. Add the bacon fat to pan. Once melted add the shallots and season with salt, to allow them to sweat. Once translucent, add the wine and allow it to reduce for several minutes, till the shallots no longer smell of "alcohol" but rather a sweet aroma. Add the mushrooms and additionally season with a pinch of salt and freshly-cracked black pepper. Reduce the heat to

low, add the peas, heavy cream, parmesan and toss to combine. Taste and adjust seasoning with more salt and pepper as needed.

3. Portion into four individual casserole, tart or ramekin dishes. Top each dish with 2 Tbsp of grated pecorino. Place into broiler and broil for 1 to 3 minutes, just till browned around the pecorino. Check the gnocchi after 1 minute as each broiler heats differently. As soon as browned, remove from oven, garnish with fresh parsley and enjoy.