

Gnocchi Cremini Mushrooms In Vodka Cream Sauce With Ricotta



Serves
4

Ingredients

[1-24oz jar of The Singing Chef's Vodka Cream Sauce](#)

1 cup of cremini mushrooms

2-8oz packs of Gnocchi or 2 cups of freshly made

1/2 cup of whole milk ricotta

Red Pepper flakes

Sea Salt & Fresh Ground Black Pepper.

Preparation Instructions

In a large skillet heat the Vodka Cream sauce over medium low heat. Stir.

In another skillet, over low heat, add olive oil and the cremini mushrooms. Cover and cook until soft.

In a boiling pot of salted water, add the Gnocchi. Cook until they float to the top and taste. They should be soft.

When done add to the Vodka Sauce. Stir well. When mushrooms are done, add to the Gnocchi and mix all well.

Plate all in separate plates and add a tablespoon of the Ricotta on Top. Mix in and enjoy.