

# Gnocchi in Sage Butter Sauce

## Ingredients:

- 1 pkg Potato gnocchi (gluten free available at Whole Foods)



- 1/2 stick butter
- 8-10 sage leaves
- 1/2 pkg freeze dried assorted mushrooms

## Directions:

- 1) Mushrooms need to soak for 30 minutes before adding to butter.
- 2) Boil gnocchi for 3-5 minutes until al dente.
- 3) Heat butter in small frying pan on medium to low heat until it browns. Be careful not to burn the mixture.
- 4) Add sage leaves as soon as the butter is heated and allow them to crisp up as the butter browns.
- 5) Add garlic powder, salt, pepper and mushrooms.
- 6) Drain gnocchi and save some of the water.
- 7) Put gnocchi into large fry pan and add butter sage mushroom sauce.
- 8) Cook until the gnocchi soaks in the essence of the sauce (3-5 minutes). Add some of the gnocchi water to keep gnocchi from sticking and to create a thicker more plentiful sauce.