

# **Gorgonzola Gnocchi**

4 servings

Cook Time: 10 minutes

## **Ingredients**

Kosher salt

1 cup heavy cream

1/2 lb. Gorgonzola dolce, rind removed & cheese cut into 1-inch dice, at room temp

1-1/2 tsp. all-purpose flour

1 lb gnocchi

## **Directions**

Bring a large pot of well-salted water to a boil over high heat.

Make the Sauce:

Heat the heavy cream in a 12-inch skillet over medium-high heat until small bubbles begin to form in the middle and on the sides, 1 to 2 minutes. Add the Gorgonzola and cook, stirring, until it's completely melted, about 2 minutes. Reduce the heat to medium and whisk in the flour. Cook, stirring, until the sauce is slightly thickened, about 3 minutes more. Turn off the heat and cover to keep warm.

Cook the Gnocchi and Toss with the Sauce:

Take care not to clump them together as you drop them in. Give one gentle stir, wait until the gnocchi all float to the surface of the water, and then cook them for 1 minute. Carefully drain the gnocchi in a colander. Transfer them to the sauce and gently toss to coat. Serve immediately, topped with the parsley, if using.