

Summer Gnocchi with Sweet Corn & Mushrooms

You'll want to make this quick and easy weeknight dinner all season long!

Ingredients:

3 tablespoons olive oil
12 ounces sliced mixed mushrooms, such as shiitake, cremini and oyster mushrooms
Kosher salt and freshly ground black pepper
1 small leek, white and light-green parts only, halved lengthwise and thinly sliced

4 ears of corn, shucked and kernels sliced off
2 cloves garlic, thinly sliced
2 tablespoons white balsamic vinegar
2 tablespoons honey
4 tablespoons cold unsalted butter, cut into pats
One 17.5-ounce package refrigerated potato gnocchi
Torn fresh basil leaves, for serving

Directions:

Heat 2 tablespoons of the olive oil in a large skillet over medium-high heat. Once the oil is shimmering, add the mushrooms in an even layer and cook, undisturbed, until golden brown, about 3 minutes. Toss the mushrooms, season with a pinch of salt and a few grinds of pepper, then continue to cook until tender and golden brown all over, about 3 minutes more. Transfer to a plate and set aside.

Return the skillet to medium-high heat and add the remaining 1 tablespoon olive oil. Add the leeks, a pinch of salt and a few grinds of pepper and cook until just tender, about 2 minutes. Stir in the corn and garlic, then continue to cook until the corn is bright yellow and tender, 2 to 3 minutes more. Stir in the vinegar and honey, then stir in the reserved mushrooms and toss to combine.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the gnocchi and cook according to the package directions. Reserve 1/4 cup of the cooking water, then drain the gnocchi and add to the skillet with the corn and mushroom mixture. Add the reserved cooking water and cook over low heat, stirring to coat, about 1 minute. Add the butter, 1 pat at a time, and cook until well coated and saucy. Remove from the heat. Season with salt and pepper and top with the basil.

