

Gnocchi with Mushrooms

1/2 cup (50 grams) walnut halves

1 small onion, peeled and chopped

2 to 3 tablespoons canola oil

Two cloves garlic, peeled and chopped

7 ounces (200 grams) peeled, roasted chestnuts, cut in half

4 cups cleaned and sliced in half mushrooms

2 cups (approximately 360 grams) gnocchi

2 to 3 tablespoons teriyaki sauce

Salt to taste if needed

Directions:

Toast walnuts briefly in dry pan, stirring once or twice for about 3-4 minutes. Remove and set aside. Bring water to a boil with a teaspoon of salt and cook gnocchi just till they rise to the top of the pan. Remove and drain. Sauté onions till light brown and add mushrooms sautéing till lightly browned but do not cook down, cook for about 4 minutes and add gnocchi and chestnuts and garlic continuing to sauté in oil and add teriyaki sauce. Cook and toss to coat. Add walnut halves and toss all ingredients in the pan. Serve hot.