

Gnocchi in a Gorgonzola, Pear and Walnut Sauce

Ingredients

- 1 Tbsp butter
- 2 pears, peeled and cut into 1/2" cubes
- 1/2 cup chopped walnuts
- 1/2 cup heavy cream
- 5-6 oz Gorgonzola cheese, crumbled
- salt to taste
- 1 lb gnocchi

Directions

Melt butter over low medium-low heat in a medium saucepan. Add the pears and walnuts and cook, stirring frequently, until the pears start to soften and brown, about 5 minutes. Remove from pan and set aside.

Turn heat to low and add the heavy cream. Once hot, add the Gorgonzola cheese and cook, stirring frequently, until the cheese has melted. Add the reserved pears and walnuts, taste and season as needed.

Meanwhile, bring a pot of water to boil. Add the gnocchi and cook until they float. Mix gnocchi with sauce and serve.