

## Spring Vegetable Gnocchi

**From Chef  
Mark Fischer**

Mark Fischer is the chef and owner of SIX89 and Phat Thai in Carbondale, Colorado. He worked with some of the most celebrated chefs in the country, including Mark Raynor of Allegro in Pittsburgh, Cindy Pawlcyn of Fog City Diner in San Francisco and Charles Dale of Renaissance in Aspen before opening SIX89 in 1998. His market-driven, fresh and delicious food has drawn accolades from local and national media, including Gourmet, InStyle and the Denver Post.

- 2 tsp. olive oil
- 1 tsp. butter
- 2 Tbs. minced shallots
- 4 c. gnocchi\*
- 4 c. sliced wild mushrooms:  
chanterelles, cepes,  
morels, trumpets
- 4 c. spring vegetables:  
asparagus, pea shoots,  
English peas
- Salt & pepper to taste
- Oregano vinaigrette\*
- White truffle oil
- Reggiano

## Spring Vegetable Gnocchi

Blanch, drain and chill gnocchi. Clean mushrooms with a damp kitchen towel. Blanch asparagus in salted water.

Heat butter and oil in an All-Clad French Skillet until light brown. Add shallots to hot skillet. Add gnocchi. Cook, tossing and stirring often, until the gnocchi begin to caramelize. Add mushrooms and cook until soft. Add the vegetables and heat through.

Season with salt and pepper and dress with vinaigrette. Place on a serving plate and grate additional reggiano over top; drizzle with white truffle oil.

*\* For homemade gnocchi and oregano vinaigrette recipes from Mark, visit our website at [www.allclad.com](http://www.allclad.com).*