

# Shrimp and Gnocchi with Garlic Parmesan Cream Sauce

#recipe

#food/seafood

#people/Damn Delicious#

#have made#

#Dylan Approved#

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## Shrimp and Gnocchi with Garlic Parmesan Cream Sauce

### Ingredients

1 (16-ounce) package gnocchi  
2 tablespoons unsalted butter  
1 pound medium shrimp, peeled and deveined  
Kosher salt and freshly ground black pepper, to taste  
2 tablespoons chopped fresh parsley leaves

#### **Garlic Parmesan Cream Sauce**

1/4 cup unsalted butter  
4 cloves garlic, minced  
2 tablespoons all-purpose flour  
1 cup chicken broth, or more, as needed  
1 teaspoon dried thyme  
1/2 teaspoon dried basil  
1/2 cup half and half\*  
1/2 cup freshly grated Parmesan  
Kosher salt and freshly ground black pepper, to taste

### Process

In a large pot of boiling salted water, cook gnocchi according to package instructions; drain well.

Melt butter in a large skillet over medium high heat. Add shrimp, salt and pepper, to taste. Cook, stirring occasionally, until pink, about 2-3 minutes; set aside.

To make the garlic parmesan cream sauce, melt butter in the skillet over medium heat. Add garlic, and cook, stirring frequently, until fragrant, about 1-2 minutes. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in chicken broth, thyme and basil. Cook, whisking constantly, until incorporated, about 1-2 minutes. Stir in half and half and Parmesan until slightly thickened, about 1-2 minutes. If the mixture is too thick, add

more half and half as needed; season with salt and pepper, to taste.

Stir in shrimp and gnocchi, and gently toss to combine. Serve immediately, garnished with parsley, if desired.

## NOTES:

Half and half is equal parts of whole milk and cream. For 1 cup half and half, you can substitute 3/4 cup whole milk + 1/4 cup heavy cream or 2/3 cup skim or low-fat milk + 1/3 cup heavy cream.

## Nutrition

**Servings: 4**

Calories: 554cal

Fat: 25g

Carbs: 50g

Protein: 33g