

Butter & Herbed Gnocchi

2 lbs gnocchi (fresh, refrigerated, frozen)

1/2 stick butter

2 t Dijon mustard

salt & pepper to taste

1/2 cup chopped parsley

1/4 cup minced chives

Cook gnocchi (follow package/recipe directions), save 1/2 cup starchy water, drain gnocchi. In a bowl add mustard, starchy water, salt & pepper and gnocchi. Toss together until butter has completely melted. Add parsley and chives right before serving to preserve flavor & color.

(Original idea came from Real Simple magazine's December 2008 edition page 193; changes made to fit our tastes)