



Butternut Squash Gnocchi with Browned Butter and Sage Sauce

Recipe By SCOTT CULPEPPER

SERVES: 4

INGREDIENTS:

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| <input type="checkbox"/> 2½ cups, cooked butternut squash (about a 3lb. squash) | <input type="checkbox"/> black pepper, to taste |
| <input type="checkbox"/> 2¼ cups all purpose flour | <input type="checkbox"/> pinch of nutmeg |
| <input type="checkbox"/> 1 large egg | <input type="checkbox"/> 1 cup grated parmesan |
| <input type="checkbox"/> ¼ tsp salt | <input type="checkbox"/> 1 stick butter, unsalted |
| | <input type="checkbox"/> 5 sage leaves, fresh |

DIRECTIONS:

- ☐ 1. Cut the squash into thin slices and place them on a parchment paperlined baking sheet.
- ☐ 2. Bake for 10-15 minutes at 350°F until slightly dry.
- ☐ 3. Place the flour on a work surface, in a mound. Create a well in the of flour.
- ☐ 4. Create a squash mash, using a potato ricer or food processor and put it into the flour well. Create a well in the squash. Salt and black pepper to taste, with a pinch of nutmeg.
- ☐ 5. Beat an egg in a bowl and add it to the squash well.
- ☐ 6. Mix flour, squash, and egg entirely with a fork in each hand until everything is combined and then knead together until firm.
- ☐ 7. Form a round loaf of dough and cut into six wedges.
- ☐ 8. Roll each wedge into a cylinder as thick as a finger.
- ☐ 9. Slice the cylinders into ½" pieces. If not using a gnocchi board, turn each slice on its side and use a fork to imprint the pieces.
- ☐ 8. Bring a large pot of salted water to a rolling boil.
- ☐ 9. Add the gnocchi a few at a time. They will sink to the bottom of the pot initially. When they float to the top, they are done, 1 to 2 minutes.
- ☐ 10. Remove gnocchi with a slotted spoon and drain on a baking rack.
- ☐ 11. For the sauce, melt butter on low heat and then add the sage leaves. Stir for about two minutes.
- ☐ 12. In a serving dish, combine the sauce and gnocchi. Garnish with grated parmesan cheese and serve.

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