

Gnocchi with Roasted Squash

and Sage Butter

Easy to make and comforting, this Italian classic is one of our favourite Autumn suppers!

Cals 775 • Prot 20 • Carbs 111 • Fat 30

Vegetarian

40 min

R15



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Butternut squash	600	900	1200	Grams
Olive oil	1	1	2	Tbsp
Salt	0.5	0.5	1	Tsp
Gnocchi	500	500	1000	Grams
Fresh sage	15	15	30	Grams
Garlic cloves	2	3	4	Piece
Shallots	1	2	2	Piece
Salted butter	50	100	100	Grams
Black pepper	0.5	1	1	Tsp
Grana padano	60	60	120	Grams

Allergens

May contain the following items and their products: crustaceans, peanuts, soybeans, tree nuts, sesame seeds, fish, eggs, milk, gluten, celery, mustard, sulphur dioxide and sulphites.



1 Roast squash

Preheat the oven to 200°C/180°C fan. Peel the **butternut squash**, slice it in half and, using a spoon, remove the seeds. Chop the **squash** into bite-size pieces. Place the **squash** on a large baking tray with a drizzle of **olive oil** and season with **salt**. Roast for 30 min or until golden and crisp.



2 Boil gnocchi

Add the **gnocchi** to a pot of boiled water with a large pinch of **salt** and bring to the boil over a high heat. Cook for 3 min or until the **gnocchi** begins to rise to the top of the pot. Drain and leave to steam dry for as long as possible.



3 Prep

Pick the **sage** leaves. Peel and thinly slice the **garlic** and **shallots**.



4 Fry gnocchi

Heat a large pan with a generous drizzle of **oil** over a medium-high heat. Once hot, add the drained **gnocchi** and cook for 4-5 min or until beginning to crisp. Once crisp, transfer the **gnocchi** to a plate.



5 Make butter

Return the pan to a medium-low heat with the **butter**. Once the **butter** has melted, add the **shallots**, **garlic** and **sage** and fry for 2-3 min or until the **sage** turns crispy and the **butter** starts to turn brown. Remove the pan from the heat.



6 Toss

Add the **gnocchi** and **squash** to the pan. Toss and serve with a sprinkling of freshly ground **black pepper** and **Grana padano**.



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Pro Tip

Don't stir too often as this will prevent the gnocchi from crisping!

Tips For Fussy Eaters

Leave the sage out!