Gnocchi with Roasted Squash

and Sage Butter

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

hellóchef

Cals 775 • Prot 20 • Carbs 111 • Fat 30

Vegetarian



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

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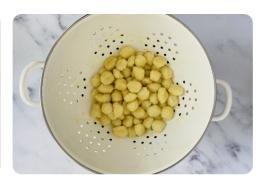
Allergens

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



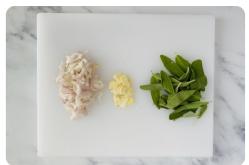
1 Roast squash

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**.

