



## JERNEJ KITCHEN

# GNOCCHI WITH BUTTERNUT SQUASH SAUCE

*Gnocchi with Butternut Squash Sauce is a fantastic weeknight meal in autumn and winter. Make it with your favorite gnocchi and homemade squash puree.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	50	MINUTES

### GNOCCHI WITH BUTTERNUT SQUASH SAUCE

(2 pounds) butternut squash

1 shallot

6 garlic cloves

1 tbsp olive oil

30 g (2 tbsp) unsalted butter

250 ml (1 cup) milk

1 sprig of rosemary

30 g (2 tbsp) shredded parmesan

800 g (28 ounces) potato gnocchi

200 ml (2/3 cup) water from cooking gnocchi

### TOOLS AND EQUIPEMENT

large baking sheet

parchment paper

kitchen knife

cutting board

pot

immersion blender or blender

### PREPARATION

Place a rack in the middle of the oven and reheat it to 210 °C / 410 °F. Line a large baking sheet with parchment paper.

### BAKE BUTTERNUT SQUASH

Peel the butternut squash, cut it in half, and remove the seeds. Cut the butternut squash into two centimeters (1-inch) cubes. Arrange the butternut squash over the baking sheet in a single layer. Add the peeled and halved shallot and peeled garlic. Drizzle the vegetables with olive oil, and season with salt and pepper. Bake the butternut squash in the oven for 40 minutes at 210 °C / 410 °F or until it's soft and caramelized.

### COOK THE GNOCCHI

Place a pot with water over high heat. Season the water with salt and bring to a boil. Cook the gnocchi according to the package instructions. Drain the cooked gnocchi and preserve 200ml (2/3 cup) of cooking water.

### Sponsored SAUCE

Mix roasted butternut squash, butter, milk, rosemary, and parmesan cheese using an immersion blender or blender. The sauce will be smooth and creamy. Add the sauce to a large pan and place over low heat. Add half of the pasta cooking water (add more if necessary) and drained gnocchi. Toss to combine and serve.