



PAN-FRIED GNOCCHI

with Roasted Squash and Ricotta



HELLO GNOCCHI

Pan-frying gnocchi is a great way to add a golden crispiness to these potato dumplings

TIME: 35 MIN



Gnocchi



Butternut Squash, cubes



Garlic



Pine Nuts



Baby Arugula



Ricotta Cheese



White Wine Vinegar



Cream Cheese

BUST OUT

- Baking Sheet
- Garlic Press
- Large Non-Stick Pan
- Small Bowl
- Measuring Cups
- Unsalted Butter 2 (2 tbsp)
- Measuring Spoons
- Medium Bowl
- Whisk
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Gnocchi 1 500 g | 1000 g
- Butternut Squash, cubes 340 g | 680 g
- Garlic 6 g | 12 g
- Pine Nuts 5 28 g | 56 g
- Baby Arugula 56 g | 113 g
- Ricotta Cheese 2 100 g | 200 g
- White Wine Vinegar 9 1 tbsp | 2 tbsp
- Cream Cheese 2 2 tbsp | 4 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.



START STRONG



Preheat the oven to **425°F** (to roast squash). Start prepping when the oven comes up to temperature!



1 ROAST SQUASH
Wash and dry all produce.* On a baking sheet, toss **squash** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until tender and golden-brown, 20-22 min.



4 MAKE SAUCE
Remove the pan from heat. Add **2 tbsp butter** (dbl for 4 ppl), then **garlic**. Swirl around the pan and stir together until **butter** starts to foam and **garlic** is fragrant, 1-2 min. (**TIP:** Watch carefully so it doesn't burn!) Heat the same pan over low heat. When the pan is hot, add **cream cheese** and **¼ cup water** (dbl for 4 ppl). Cook, whisking together until **sauce** is smooth, 2-3 min.



2 TOAST PINE NUTS
Meanwhile, peel, then mince or grate **garlic**. Heat a large non-stick pan over medium heat. When the pan is hot, add **pine nuts** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **pine nuts** to a small bowl and set aside.



5 ASSEMBLE GNOCCHI
Gently stir **pine nuts**, **arugula**, **gnocchi**, **half the squash** and **1 tbsp vinegar** (dbl for 4 ppl) into the pan with **sauce**, until **gnocchi** is coated, 1-2 min. Season with **salt** and **pepper**.



3 FRY GNOCCHI
Using the same pan, increase the heat to medium-high. When the pan is hot, add **1 tbsp oil**, then **gnocchi**. Cook, stirring occasionally, until **gnocchi** is golden-brown, 5-6 min. (**TIP:** Don't overcrowd the pan; cook gnocchi in 2 batches for 4 ppl, using 1 tbsp oil for each batch!) Transfer **gnocchi** to a medium bowl and set aside.



6 FINISH AND SERVE
Divide **gnocchi** between plates. Dollop with **ricotta** and top with **remaining squash**.

CREAMY!

Ricotta adds a creamy lusciousness to this dish.