



BUTTERNUT SQUASH GNOCCHI IN SAGE BUTTER SAUCE

Serves 4 to 6

For gnocchi:

1 lb butternut squash (about ½ medium squash)
1 tbsp extra-virgin olive oil
2 medium russet potatoes
¼ c freshly grated Grana Padano
1 large egg
1 tsp kosher salt
¼ tsp freshly grated nutmeg
1½ c all-purpose flour, plus more as needed

For sage butter sauce:

1 stick unsalted butter
12 fresh sage leaves
Kosher salt and freshly ground black pepper
½ c grated Grana Padano, plus more for serving

Preheat oven to 400°F

Bake de-seeded squash, cut side up and drizzled with olive oil, about 45 minutes, until tender.

Scrape flesh from cooled squash and drain in the refrigerator for 2 hours. You should have about ¾ to 1 cup of squash.

Boil potatoes until tender. Peel and press through a ricer into an even layer. You should have about 2 cups of potatoes. Pass the drained squash through the ricer as well.

Combine squash, potatoes, grated cheese, egg, salt and nutmeg and mix until smooth. Knead in flour. If dough is sticky, sprinkle in a bit more flour and knead until smooth.

Boil large pot of salted water. Divide dough into eight equal pieces. On floured surface, roll each piece into a ½-inch-thick rope. Cut into ¾–inch pieces. Use a fork to make ridges on one side of each dough piece and a dimple on the other. Cook gnocchi in two batches in the boiling water, removing them a couple minutes after they float to the surface.

Melt butter in a large skillet over medium heat. Add sage leaves and cook until they begin to crisp and the butter begins to brown, about 1 minute. Add 1 cup of the pasta water and bring to a boil. Cook until reduced by half, 3 or 4 minutes. Add cooked gnocchi and season with salt and pepper. Sprinkle with the grated cheese, toss and serve.