



Homemade Pumpkin Gnocchi & Crispy Prosciutto

with Brussels Sprouts & Ricotta



40-50min



2 Servings

Soft and pillowy gnocchi are perfect vessels to showcase seasonal flavors, like in this cozy and elegant dinner. Pumpkin purée makes a moist and tender dough that we flavor with warm spices and Parmesan. Crisped sage leaves infuse their herbal notes in butter before we toss the gnocchi with pan-roasted Brussels sprouts and crispy prosciutto. And creamy ricotta is the luxe base that brings all these festive flavors together.

What we send

- 15 oz can pumpkin purée
- ¾ oz Parmesan ³
- 5 oz all-purpose flour ²
- ¼ oz warm spice blend
- 2 oz prosciutto
- ½ lb Brussels sprouts
- ¼ oz fresh sage
- ½ oz honey
- 4 oz ricotta ³

What you need

- kosher salt & ground pepper
- 1 large egg yolk ¹
- all-purpose flour for dusting ²
- olive oil
- ¼ c unsalted butter ³

Tools

- medium pot
- microplane or grater
- rimmed baking sheet
- medium nonstick skillet
- colander

Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 46g, Carbs 43g, Protein 28g



1. Dry pumpkin purée

Bring a medium pot of **salted water** to a boil. Line a large plate with 3 layers of paper towels. Spread **pumpkin purée** on paper towels. Place another 3 layers of paper towels on top and press down firmly to blot excess moisture. Peel off upper paper towels. Transfer half of the pumpkin to a large bowl (about ½ cup); save rest for own use.



2. Mix gnocchi dough

Finely grate **half of the Parmesan** into **pumpkin**. Add **1 large egg yolk**, **½ cup flour**, **1 teaspoon salt**, and **½ teaspoon warm spice**; mix with a spatula. **Dough** should be slightly sticky but not loose; add **1 tablespoon flour** at a time if still very moist after kneading with the spatula for 1 minute. Transfer to a lightly floured work surface; dust top with flour. Divide in half.



3. Roll gnocchi

Roll each **dough piece** into a ½-inch thick log; dust with **flour** as needed. Cut each log into ¾-inch pieces. Place **gnocchi** on a floured baking sheet, dust with flour, and shake lightly to coat.

Stack **prosciutto slices** on top of each other, roll into a log, and slice into ¼-inch ribbons. Trim **Brussels sprouts**, removing any tough outer leaves, then halve (or quarter, if large).



4. Cook prosciutto & sprouts

Add **prosciutto** and **1 tablespoon oil** to a medium nonstick skillet over high heat. Cook, stirring often, until crisp, 2–3 minutes. Transfer prosciutto to a plate with a slotted spoon. Add **Brussels sprouts** to skillet; season with **salt** and **pepper**. Cook over medium-high heat, stirring occasionally, until well browned and tender, 5–7 minutes. Transfer to plate with prosciutto.



5. Fry sage & cook gnocchi

Pick **sage leaves** from stems; discard stems. Return skillet to medium-high heat with **¼ cup butter**. Add sage and cook, flipping leaves occasionally, until crisp, 3–4 minutes. Transfer to a paper towel-lined plate; reserve butter.

Add a few pieces of **gnocchi** at a time to boiling water. Cook, stirring occasionally, until gnocchi have all floated for 30 seconds, 3–4 minutes total.



6. Finish & serve

Drain **gnocchi**; add to skillet over medium-high heat, swirling occasionally, until browned on 1 side, 2–3 minutes; season with **salt** and **pepper**. Stir in **Brussels sprouts**, **prosciutto**, and **honey**. Season **ricotta** to taste with **salt** and **pepper**; spread on bottoms of serving bowls. Serve **gnocchi** over top and grate **remaining Parmesan**. Garnish with **sage**. Enjoy!