

DINNERLY

Big Batch: Brown Butter Gnocchi

with Bacon & Mushrooms



2 Servings

WHAT WE SEND

- 2 (17.6 oz) gnocchi ^{1,3}
- 2 (4 oz) pkgs thick-cut bacon
- ¼ oz fresh sage
- 2 (1 oz) walnuts ⁴
- 2 baby squashes
- ½ lb mushrooms
- 2 (¾ oz) Parmesan ²
- garlic

WHAT YOU NEED

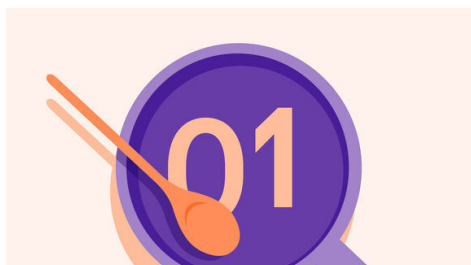
TOOLS

ALLERGENS

Wheat (1), Milk (2), Sulphites (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

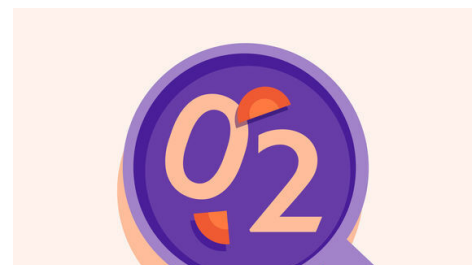
NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

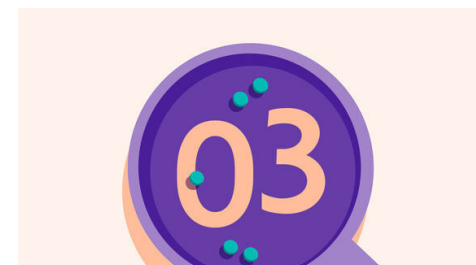
Preheat oven to 425° F with a rack in the bottom third. Cut bacon into ½ inch strips. Finely chop 1 teaspoon garlic. Thinly slice mushrooms. Peel squash and cut into ½ inch pieces. Remove sage leaves from stems and set aside, discard stems.



2. Roast squash

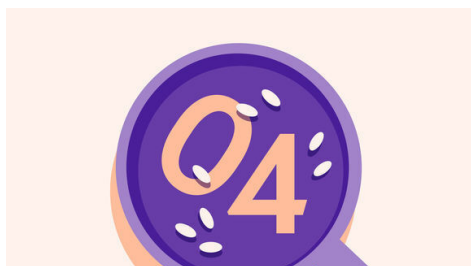
Transfer squash to a rimmed baking sheet and toss with 2 tablespoons oil and season with salt and pepper. Roast until just tender, 12—15 minutes. Flip squash and push to one side of sheet trays.

Add nuts to empty side and return to oven. Roast until nuts are toasted and squash is just starting to brown, about 5 minutes more.



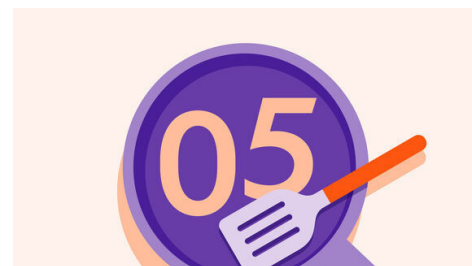
3. Cook bacon

Meanwhile, transfer bacon to a large nonstick skillet and heat over medium. Cook, stirring frequently, until fat is rendered and bacon is crisp, 12—15 minutes. Using a slotted spoon, transfer bacon to a paper towel to drain, leaving rendered fat in the skillet.



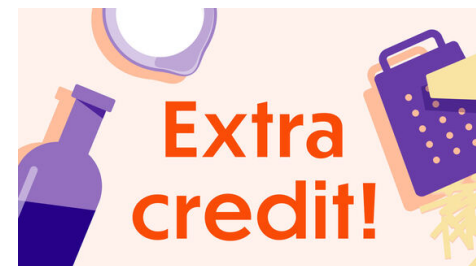
4. Cook mushrooms

Increase heat to medium-high and add mushrooms. Cook, stirring frequently, until mushrooms are tender and browned, about 10 minutes. Transfer to a small bowl and reduce skillet heat to medium.



5. Brown butter

Add 10 tablespoons butter to skillet.



6.

⅓ cup cooking liquid and 10 tablespoons melted and browned,

cook three minutes and then add sage leaves cook for another minute on medium heat

add gnocchi and 1/3 + water and 2 extra butter and stir gently until emulsified on low heat with 1 teaspoon garlic season to taste with salt and pepper and then fold in squash and mushrooms