

Brown Butter Gnocchi

with Bacon & Mushrooms



30-40min



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

- unsalted butter ²
- kosher salt & ground pepper
- olive oil

Tools

- large nonstick skillet
- large pot with a lid
- rimmed baking sheet
- microplane or grater

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, remove seeds, and cut into ½-inch pieces. Remove sage leaves from stems and set aside, discard stems. Coarsely chop walnuts.

Bring a large pot of salted water to a boil.

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 bowl and reduce skillet heat to medium.

Add gnocchi to boiling water and cook until just tender, about 2 minutes. Reserve ½ cup cooking liquid and drain gnocchi. Toss gnocchi with a drizzle of oil to prevent sticking and set aside.

2. Roast squash

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

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

5. Brown butter

Add 10 tablespoons butter to skillet over medium heat. Cook, swirling skillet, until butter solids just start to brown, 2–3 minutes. Add sage leaves and cook until leaves are crisped and fragrant, about a minute more flipping leaves halfway. Transfer leaves to a paper towel to drain.

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.

6. Serve

Add gnocchi, ⅓ cup reserved cooking liquid, chopped garlic, and 2 extra tablespoons butter to skillet with brown butter. Stir gently until sauce is emulsified and gnocchi are coated. Fold in mushrooms, squash, and half of the bacon. Transfer to plates and top with grated parmesan, crispy sage, walnuts, and more bacon. Enjoy!