

# MARLEY SPOON



## Peak Season! Brown Butter Gnocchi with Squash

Bacon, Mushrooms & Crispy Sage Leaves



40-50min



2 Servings

Ahhh, that crisp fall breeze has finally brought us into cozy dinner season—our favorite season of the year. Peak season squash, earthy mushrooms, aromatic sage, crisp bacon, and toasty brown butter bring on big flavor in this big batch gnocchi recipe. For texture, walnuts bring the crunch, and for a final salty, tangy bite, Parmesan rounds the whole dish out. (2-p serves 4; 4-p serves 8)



## What we send

- garlic
- ½ lb mushrooms
- 2 baby squash
- ¼ oz fresh sage
- 2 (1 oz) walnuts <sup>2</sup>
- 2 (4 oz) pkgs thick-cut bacon
- 2 (¾ oz) Parmesan <sup>1</sup>
- 2 (17.6 oz) pkgs gnocchi <sup>3</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- 12 Tbsp unsalted butter <sup>1</sup>

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 1230kcal, Fat 74g, Carbs 102g, Protein 42g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the bottom third. Bring a large pot of **salted water** to a boil.

Mince **1 teaspoon garlic**. Thinly slice **mushrooms**. Peel **squash**, remove seeds, and cut into ½-inch pieces. Remove **sage leaves** from stems and set aside, discarding stems. Coarsely chop **walnuts**. Cut **bacon** into ½-inch pieces. Grate **Parmesan**, if necessary.



### 4. Cook mushrooms

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

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



### 2. Roast squash & nuts

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

Add **walnuts** to empty side of baking sheet and return to oven. Roast until nuts are toasted and squash is browned and tender, about 5 minutes more.



### 5. Brown butter

Add **10 tablespoons butter** to pot from gnocchi over medium heat. Cook, swirling pot, until butter solids just start to brown, 2-3 minutes. Add **sage leaves** and cook until leaves are crisp and fragrant, about 1 minute more, flipping leaves halfway. Transfer leaves to a paper towel to drain.



### 3. Cook bacon

Meanwhile, transfer **bacon** to a large nonstick skillet; place over medium heat. 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. Finish & serve

Add **gnocchi**, **chopped garlic**, **½ cup reserved cooking liquid**, and **2 extra tablespoons butter** to pot with **brown butter**. Stir gently until **sauce** is emulsified and **gnocchi** are coated; add more cooking liquid if needed. Fold in **mushrooms**, **squash**, and **half of the bacon**. Transfer to plates and top with **grated Parmesan**, **crispy sage**, **walnuts**, and **remaining bacon**. Enjoy!