

DINNERLY



Fall Vibes! Gnocchi with Pumpkin & Chorizo

& Fresh Parsley



30min



2 Servings

Pumpkin is the fall dessert queen, but can it also conquer the dinner table? Dive into this creamy chorizo and pumpkin gnocchi and find out. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 2 (17.6 oz) pkgs gnocchi ²
- 1 yellow onion
- ¼ oz fresh parsley
- 2 (½ lb) pkgs chorizo sausage
- ¼ oz warm spice blend
- 15 oz can pumpkin purée
- 3 oz mascarpone ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

TOOLS

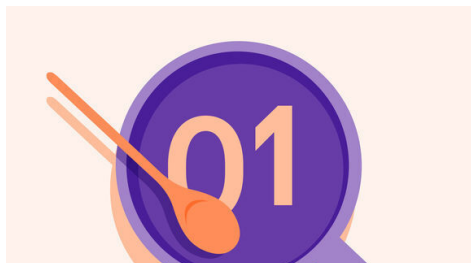
- large pot
- colander
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

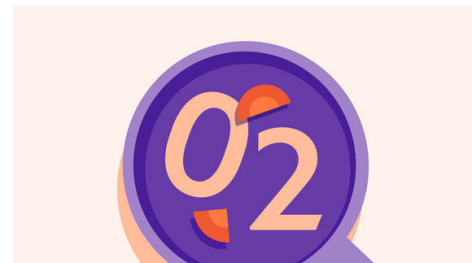
Calories 670kcal, Fat 18g, Carbs 90g, Protein 37g



1. Cook gnocchi

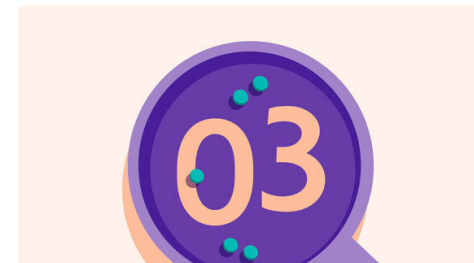
Bring a large pot of **salted water** to a boil. Carefully break apart any **gnocchi** that are stuck together.

Add **gnocchi** to **boiling water** and cook, stirring gently, until tender and most of the gnocchi float to the top, 2–3 minutes. Reserve **2 cups pasta water** and drain gnocchi.



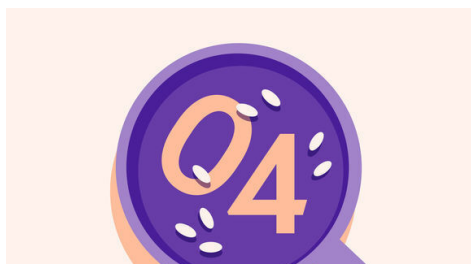
2. Prep ingredients

Meanwhile, finely chop **onion**. Remove **parsley leaves** from **stems**; finely chop stems and coarsely chop leaves.



3. Start sauce

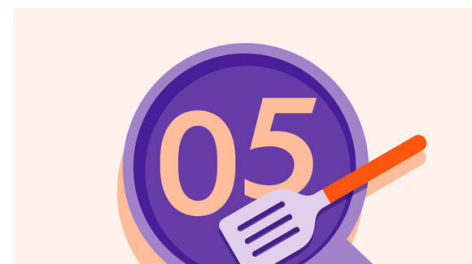
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chorizo** and cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes. Add **onions** and **parsley stems** and cook until softened, about 3 minutes. Add ½ **teaspoon warm spice blend** and cook until fragrant, 30–60 seconds.



4. Finish sauce

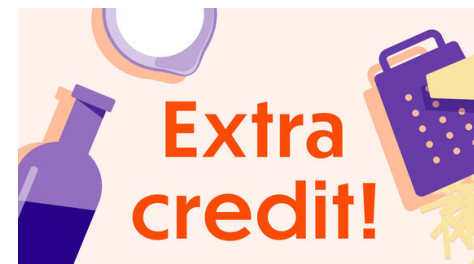
Add **half of the pumpkin** (save rest for own use) and **1 cup of the pasta water** to skillet. Cook, stirring, until combined. Remove from heat and stir in **mascarpone** and **1½ teaspoons vinegar** until combined.

Add **gnocchi** to skillet and stir to coat in **sauce**. Add more **pasta water** as needed until gnocchi are evenly coated. Season to taste with **salt** and **pepper**.



5. Serve

Transfer **gnocchi** to serving bowls and garnish with **parsley leaves**. Enjoy!



6. Boost your veggies!

We think this pasta is perfect all on its own, but feel free to roast your favorite vegetable or whip up a simple side salad to serve alongside to boost your veggie intake.