



Gnocchi with Harissa-Spiced Squash

with Roasted Almonds & Fresh Mint



20-30min



2 Servings

Harissa paste is an aromatic combo of chiles and warming spices—that tastes good on just about anything. Here it's used in powder form to season onions and butternut squash before they're roasted in the oven. The caramelized veggies are tossed with pillowy gnocchi and topped with fresh mint leaves and chopped almonds. This dish sure packs some serious flavor.

What we send

- ½ lb butternut squash
- 1 red onion
- ¼ oz harissa spice blend
- 2 (1 oz) salted almonds ¹⁵
- ¼ oz fresh mint
- 17.6 oz gnocchi ^{1,17}

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

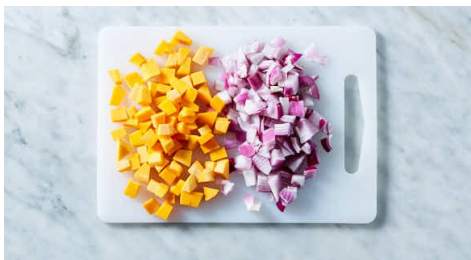
- medium pot
- medium ovenproof skillet (preferably cast-iron)

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 36g, Carbs 110g, Protein 21g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil over high heat; cover and keep warm over low heat. Cut **butternut squash** into ½-inch cubes. Cut **onion** into ½-inch pieces.



2. Brown squash

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **squash** and cook, without stirring, until beginning to brown on one side, about 4 minutes.



3. Roast squash & onions

Stir **onions**, **1 tablespoon oil**, **1 teaspoon harissa spice blend**, and **a few grinds of pepper** to skillet with **squash**. Transfer skillet to upper oven rack and roast until squash and onions are tender, about 16 minutes (watch closely as ovens vary).



4. Chop almonds & mint

Meanwhile, coarsely chop **almonds**. Pick **half of the mint leaves** from stems (save rest for own use), then tear any large leaves in half; discard stems.



5. Cook gnocchi

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 **¼ cup cooking water**, then drain gnocchi.



6. Finish & serve

Carefully, return skillet (it will be hot!) with **squash** and **onions** to stovetop over medium heat. Add **gnocchi**, **reserved cooking water**, **half of the mint**, and **1 tablespoon butter**. Cook, stirring, until liquid is reduced by half, about 1 minute. Season with **salt** and **pepper**. Serve **pasta and squash** in bowls, garnished with **almonds** and **remaining mint**. Enjoy!