



Creamy Truffle Gnocchi

with Butternut Squash & Fresh Sage



40-50min



2 Servings

You won't believe this elevated pasta comes together in only three steps! Butternut squash and tender baby spinach fold into a creamy bed of Alfredo sauce and pillowy gnocchi. Fresh sage and truffle dust add a sophisticated touch, while fontina and Parmesan turn this into a cheesy masterpiece.

What we send

- aluminum foil tray
- ½ lb butternut squash
- ¼ oz fresh sage
- 2 (2 oz) shredded fontina ¹
- ¾ oz Parmesan ¹
- 5 oz baby spinach
- 17.6 oz pkg gnocchi ²
- 10 oz Alfredo sauce ¹
- ¼ oz truffle dust

What you need

- olive oil
- kosher salt & ground pepper

Tools

- nonstick cooking spray
- microplane or grater

Allergens

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

Nutrition per serving

Calories 980kcal, Fat 45g, Carbs 111g, Protein 37g



1. Roast squash

Preheat oven to 450°F with a rack in the upper third. Grease foil tray with nonstick spray.

In prepared tray, toss **squash** with **2 teaspoons oil**; season with **salt** and **pepper**. Roast until browned and tender, 20-25 minutes.

Pick **half the sage leaves** (save rest for own use) from stems and finely chop; discard stems. Finely grate **Parmesan**, if necessary; combine with **fontina**.



2. Mix gnocchi

Flip **squash pieces** with a thin metal spatula. Add **spinach** to tray and roast until wilted, 1-2 minutes; cool slightly. Add **gnocchi, Alfredo sauce, chopped sage, half of the cheese, ⅓ cup water, ½ teaspoon truffle dust**, and a **pinch each of salt and pepper**.

Gently mix until ingredients are evenly incorporated. Top with **remaining cheese**.



3. Bake & serve

Bake until **sauce** is bubbling and **cheese** is browned, another 15-20 minutes. Cool for 5 minutes before serving. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Martha Stewart & Marley Spoon meal!