

# Creamy Gnocchi with Butternut Squash and Spinach



*cinnamonspice&everythingnice.com*

Clouds of gnocchi nestle themselves in a creamy sauce amongst sweet hunks of butternut squash, tender baby spinach, fresh herbs and Parmesan cheese. Swoon.

Prep Time: 20 minutes

Cook Time: 30 minutes

Yield: 4 servings

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#### INGREDIENTS:

2 – 3 tablespoons of Roasted Walnut Oil *by: Uptown Olive Oil & More*  
1/2 medium butternut squash, peeled, seeded and cut into 1/2-inch pieces  
1 small onion, diced  
3 cloves garlic, thinly sliced  
1/4 teaspoon red pepper flakes, optional  
sea or kosher salt and fresh black pepper  
1 cup low-sodium chicken broth  
1/3 cup half & half  
6 cups baby spinach, stems removed  
1 (17.5-ounce) package potato gnocchi\* (like Rienzi)  
2 tablespoons fresh sage or basil, rough chopped  
3/4 cup fresh parmesan or romano cheese, grated

#### INSTRUCTIONS:

1. Add oil to a large ovenproof skillet over medium heat; add squash and onions; cook, stirring occasionally, until slightly soft and golden, 8-10 minutes. Add the garlic, red pepper flakes, 1 teaspoon salt and a few twists of black pepper; cook until garlic is fragrant, about 2 more minutes.
2. Preheat the broiler. Add the chicken broth and half & half to the skillet. When it starts to simmer, stir in the gnocchi, adding more chicken broth if needed so the gnocchi has enough liquid to cook in. Pile the spinach leaves on top and slowly stir them in as they wilt. Cover and cook until the gnocchi are just tender, about 5 minutes.
3. Uncover and stir in 1/4 cup parmesan and herbs. Sprinkle the remaining 1/2 cup parmesan over top; transfer to the broiler and cook until golden and bubbly, about 3 minutes.

Notes:

\*This method of cooking works best with gnocchi you find in the refrigerated, fresh pasta section of your market or in the dried pasta aisle (or homemade, if you're inclined!), not with frozen gnocchi.