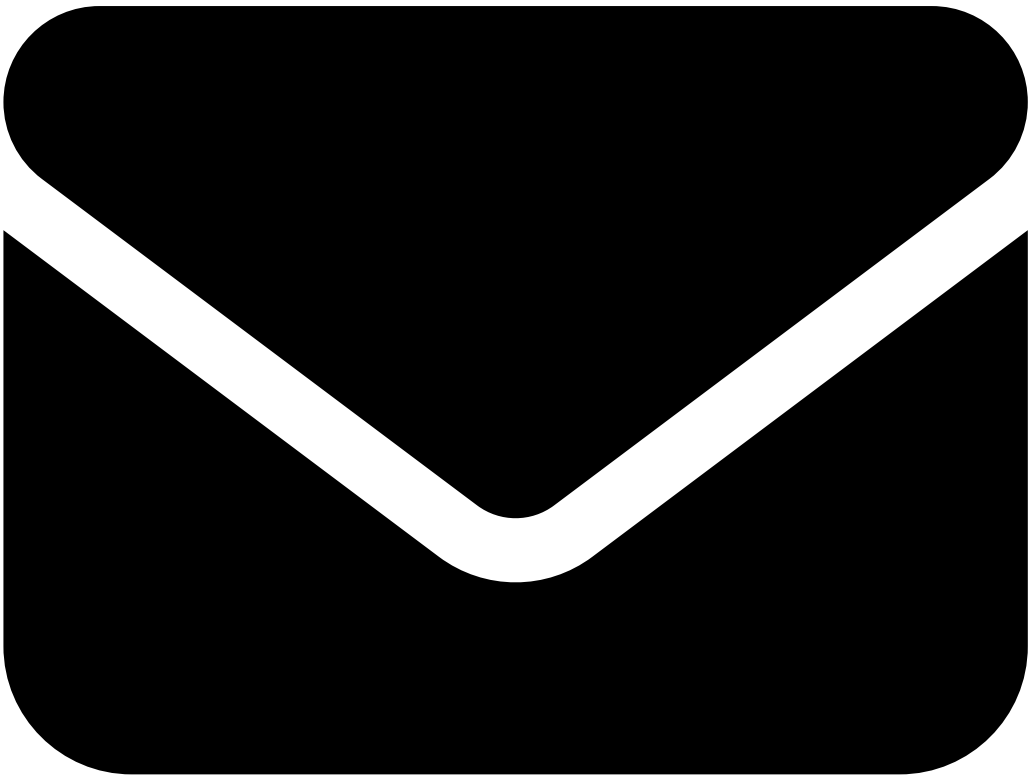
Butternut Squash Gnocchi with Gorgonzola

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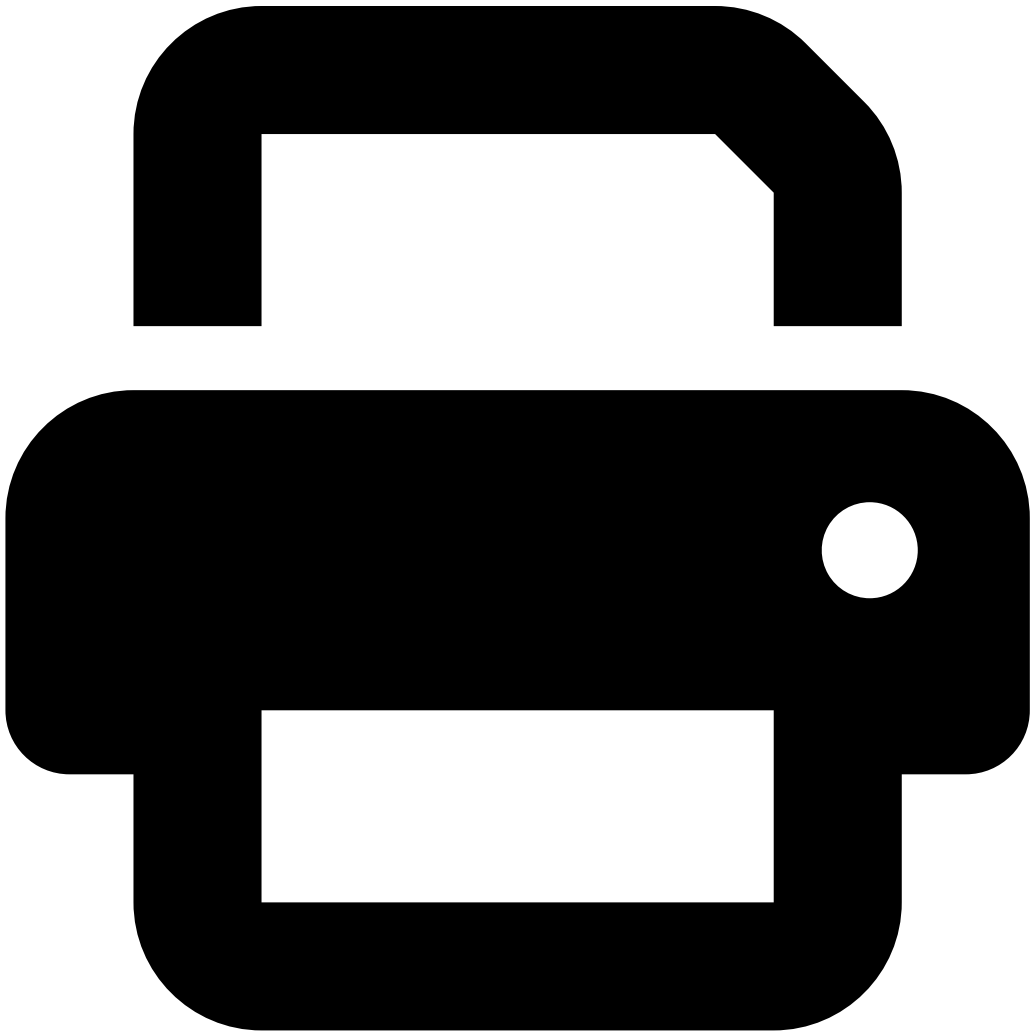
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Fall is in the air, and nothing says cozy quite like roasted butternut squash gnocchi. This recipe combines the sweetness of roasted butternut squash with delicate soft gnocchi, perfect for pairing with creamy gorgonzola sauce.
It’s no wonder most Italian restaurants have gnocchi on the menu. Most home cooks are intimated by making gnocchi at home. I am here to tell you you don’t have to be.

Making homemade gnocchi is a lot easier than you think. The most challenging part is getting the dough to the right consistency to produce the soft light gnocchi dumplings. This make take a few attempts, and that’s okay. After a few tries you will be making gnocchi like a pro.

Whether you’re new to making gnocchi or a seasoned pro , this easy to follow recipe is bound to become a favorite.

Things to know about this Butternut Squash Gnocchi with Gorgonzola”

1. Butternut squash is a seasonal fall vegetable, bringing a natural sweetness to the gnocchi that pairs well with many sauces.
2. These gnocchi are easy to make. This recipe simplifies the process. making it a beginner friendly gnocchi recipe
3. The recipe is versatile pair the gnocchi with a browned butter and sage, marinara or a creamy pancetta gorgonzola sauce like I did. If you would like the recipe for the sauce I used let me know, if I should write a blog post.
4. This recipe is perfect for meal prep. These gnocchi are freezer friendly, so you can a batch in advance to enjoy anytime, or make a double batch one for now and one for later.
5. As always , please let met know if you make this easy roasted butternut squash gnocchi recipe. I love hearing from you. And it helps others. THANKS!!!
6. **Warm up this fall with these cozy Italian dishes:**

    - **Creamy Mushroom and Italian Sausage Risotto** – rich, earthy, and perfect for chilly evenings.
    - **Italian-Style Cabbage Rolls** – hearty, satisfying, and full of fall flavors.

Don’t forget to save this Butternut Squash Gnocchi recipe—it’s the ultimate cozy fall dinner!

Butternut Squash Gnocchi with Gorgonzola



Tender butternut squash gnocchi are tossed in a creamy Gorgonzola sauce for a rich, comforting Italian-inspired meal. Finished with fresh sage and toasted walnuts, this elegant pasta is perfect for cozy dinners and special occasions.

For the Gnocchi

- 2-3 cups roasted and mashed butternut squash (about 1 medium squash)
- 1-1½ cups all-purpose flour (start with 1 cup and add more as needed)
- 1 egg
- ½ cup parmesan cheese
- salt and pepper to taste
- A pinch of Nutmeg

For the Gorgonzola Cream Sauce

- 1 cup heavy cream
- 4 oz Gorgonzola cheese, crumbled
- 2 tbsp unsalted butter
- 2-3 oz pancetta, diced
- 1 small shallot, finely minced (optional)
- Salt and freshly ground black pepper, to taste
- Pinch of nutmeg
- Chopped parsley

1. Roast the Squash. Preheat oven to 400°F (200°C). Cut the squash in half, remove seeds, and roast cut-side down until tender (about 30–35 minutes). Scoop out the flesh and mash it, letting excess moisture evaporate.

2. Make the Gnocchi Dough. In a bowl, combine the mashed squash, egg, salt, and nutmeg. Gradually add 1 cup of flour, mixing gently until a soft dough forms. Add more flour as needed—dough should be slightly sticky but workable. let rest covered on the counter 30 minutes

3. Once your gnocchi dough is ready, lightly flour your work surface and divide the dough into manageable portions. Gently roll each piece into a long rope, about ¾-inch thick, then cut into small, bite-sized pillows. To create the traditional ridges, roll each piece over a floured gnocchi board or the back of a fork, using your thumb to gently press and roll the dough. Place the shaped gnocchi on a lightly floured baking sheet, making sure they don't touch, until ready to cook.

4. Cook the Gnocchi. Bring a large pot of salted water to a boil. Cook gnocchi in batches until they float (about 2–3 minutes). Remove with a slotted spoon and set aside.

5. Make the Gorgonzola Cream Sauce. In a skillet, melt the butter over medium heat cook diced pancetta until crisp. Remove and set aside. Sauté shallots until soft and translucent lower the heat, stir in cream until warm but not boiling. Add Gorgonzola in small pieces, stirring until smooth. Season with salt, pepper, and a pinch of nutmeg. Stir the crispy pancetta back into the sauce.

6. Combine and Serve. Toss the cooked gnocchi gently in the sauce until coated. Serve immediately, garnished with Freshly chopped Italian parsley

Storage Instructions

Uncooked Gnocchi:

Place gnocchi on a floured baking sheet in a single layer. Freeze for 1–2 hours, then transfer to a freezer-safe bag or container.

Cook from frozen in boiling salted water; they will float when done.

Cooked Gnocchi with Sauce:

Store leftover gnocchi and sauce separately in airtight containers in the fridge for up to 3 days.

Reheat gently in a skillet over low heat, adding a splash of cream or milk if needed to loosen the sauce.

1.
   The secret to light, tender gnocchi is using as little flour as possible. Make sure your roasted butternut squash puree is well dried and completely cooled before mixing the dough. Avoid overworking it, and always cook one test gnocchi before shaping the entire batch. If it falls apart, gently work a little more flour into the dough.

Main Course
Italian
butternut squash gnocchi with Gorgonzola