

Gnocchi with Squash, Shallots and Walnuts

Adapted from Foolproof Veggie One-Pot by Alan Rosenthal

Ingredients:

1 butternut squash, peeled, seeded, and cut into 1 inch pieces
6 shallots, peeled and quartered
1 cup walnuts (I forgot to mention this in the video!)
1-2 16 oz packages potato gnocchi, depending on how many you are serving
1 cup goat cheese
zest of 1 lemon
1/2 cup hot water
olive oil
salt & pepper
fresh sage to garnish, optional

Directions:

1. Place the squash and sage in a large glass baking dish and drizzle with olive oil, and season with salt and pepper. Bake at 400 degrees until almost done, 25-30 minutes.
2. Add the gnocchi and walnuts and toss to mix everything up. Bake for another 10-12 minutes until gnocchi is slightly crispy.
3. Meanwhile, mix the goat cheese, lemon zest and hot water in a bowl with a fork until smooth.
4. Pour the goat cheese sauce over the mixture in the pan and toss to coat. Garnish with the sage if desired, and more salt and pepper.