

## **Butternut Squash Gnocchi**

### **Ingredients**

1-pound butternut squash  
1 tablespoon olive oil  
1 tablespoon balsamic vinegar  
1 tsp fresh thyme  
1 12- to 14-ounce russet potato, peeled, quartered  
¾ cup finely grated Parmesan cheese, divided  
1 large egg, beaten to blend  
1 teaspoon salt  
1 ¾ cups (or more) all purpose flour  
½ cup (1 stick) butter  
2 tablespoons chopped fresh sage  
Additional grated Parmesan cheese

### **Preparation**

#### **Step 1**

Preheat oven to 400°F. Cut squash lengthwise in half; scoop and discard seeds. Place squash halves, cut side up, on baking sheet and brush with oil. Season with salt and pepper and fresh thyme leaves, and a drizzle of balsamic vinegar. Roast until squash is very tender when pierced with skewer and browned in spots, about 1 to 1 1/2 hours. (JUMP TO STEP TWO WHILE THIS IS COOKING.) Cool squash slightly. Scoop flesh from squash into processor; puree until smooth. Transfer to medium saucepan; stir constantly over medium heat until juices evaporate and puree thickens, about 5 minutes. Cool. Measure 1 cup (packed) squash puree (reserve remaining squash for another use, like soup!)

#### **Step 2**

Meanwhile, cook potato in medium saucepan of boiling (salted!) water until very tender, about 20 minutes. Drain. While potato is warm, grate potato on cheese grater. If no cheese grater, smash lightly.

#### **Step 3**

Mix squash, potato, 1/2 cup Parmesan, egg, and salt in large bowl. Gradually add 1 3/4 cups flour, kneading gently into mixture in bowl until dough holds together and is almost smooth. If dough is very

sticky, add more flour by tablespoonfuls. Turn dough out onto floured surface; knead gently (ONLY briefly) just until smooth. Divide dough into 8 equal pieces.

#### **Step 4**

Line 2 large rimmed baking sheets with parchment. Sprinkle parchment lightly with flour. Working with 1 dough piece at a time, roll dough out on floured surface to about 1/2-inch-thick rope. Cut rope crosswise into 3/4-inch pieces. (OPTIONAL FOR TEXTURE AND LOOK - Working with 1 piece at a time, roll gnocchi along back of fork tines dipped in flour, making ridges on 1 side.) Transfer gnocchi to baking sheets. Repeat with remaining dough. Cover loosely with plastic wrap and chill at least 1 hour. DO AHEAD Can be made 6 hours ahead. Keep chilled.

#### **Step 5**

Working in 2 batches, cook gnocchi in large pot of boiling (Salted!) water until very tender, 8 to 12 minutes (gnocchi will float to surface but may come to surface before being fully cooked). Using slotted spoon, transfer gnocchi to same parchment-lined baking sheets. Cool. DO AHEAD Can be made 8 hours ahead. Cover loosely and chill.

#### **Step 6**

Cook butter in heavy large skillet over medium heat just until golden, stirring often, 3 to 4 minutes. Add sage; stir 1 minute. Add gnocchi; cook until heated through and coated with butter, 5 to 7 minutes. Season with salt and pepper and some fresh thyme leaves. Transfer to bowl. Sprinkle with 1/4 cup Parmesan. Serve with additional Parmesan.