

List of Ingredients:

600 g (about 2 ½ cups) butternut squash - Burnt Rock Farm, Hinesburg, VT
300 g (2 ¼ cups) of all purpose flour - Nitty Gritty Grains Charlotte, VT
1 medium egg - Maple Meadow Farm Salisbury, VT
¼ - ½ teaspoon fine salt
freshly ground black pepper
a pinch of nutmeg
4 Tbs of butter - Cabot Creamery Cabot, VT
¼ med yellow onion diced - Full Moon Farm Hinesburg, VT
1 clove of garlic minced
10 fresh sage leaves, stemmed and coarsely chopped
½ tsp dried oregano
4 C. spinach leaves, stemmed and coarsely chopped - Jericho Settlers Farm Jericho, VT (

Recipe Directions

Cut the squash in half and take out the seeds. Cut the squash into quarters and place on a baking sheet lined with parchment paper and bake in a 350 degree oven for 15-20 minutes.

Meanwhile, boil a pot of water to cook the pasta. Weigh out the flour in a large bowl and make a well in it. Measure out the salt and pepper and have it ready.

When the flesh of the squash is soft, remove it from the oven and let cool for 15 minutes.

While the squash is cooling, finely chop the onion, stem the spinach and sage leaves, and coarsely chop. Measure out the cream and grate the cheese. Beat the egg in a small bowl.

When the squash is cool enough to handle, scoop the flesh into the food processor and puree it. Add the squash to the center of the flour along with the salt and pepper and mix by adding in the flour bit by bit.

Make a well in this mixture and add the beaten egg. Incorporate it with a fork until it's homogenous.

Working the dough as little as possible, form it into a flat ball or loaf. Cut this dough into four quarters with a dough scraper or knife.

Make a long snake about as thick as your finger with your hands.

Cut the dough into ½ inch pieces, and roll with a fork or on a gnocchi board, if firm enough.

While making the gnocchi, start the sauce.

Heat a saute pan over medium heat and melt the butter. Add the onions and cook until soft but not colored, seasoning with salt and pepper. Next, add the sage leaves, oregano, and the garlic and cook for a minute. Add the spinach leaves and turn off the heat, stirring.

When ready to cook the pasta, turn the heat back on for the sauce and add ½ cup veg. stock and heat through. Add the cream to the sauce and heat until it bubbles and reduces by half.

Add 1 tbs kosher salt to the pasta water and add the gnocchi. Cook for 2 minutes and remove.

Add ½ of the grated cheese to the sauce.

Plate the pasta and drizzle with sauce. Garnish with additional grated cheese.