

# NCFC'S KIDS CLUB MEAL KIT: BUTTERNUT SQUASH GNOCCHI



**NELSON**  
community food centre

# BUTTERNUT SQUASH GNOCCHI

## INGREDIENTS:

- 2.5 cups butternut squash puree
- 2 eggs, whisked
- 4 cups flour
- salt & pepper
- 1 Tbsp olive oil
- 1/4 parmesan cheese
- 4 Tbsp butter
- 1 clove garlic, minced

## INSTRUCTIONS:

- Place squash in bowl, mix in whisked eggs and a pinch of salt with wooden spoon or spatula
- Add flour to squash, one cup at a time and knead until the dough pulls away from the sides of the bowl

- Add 1/2 cup of parmesan cheese and knead until combined
- Place mixture onto heavily floured counter or table and knead until dough comes together, dough will be sticky, just keep hands lightly floured.
- Remove large chunk of dough and form into long rope on floured surface, using a butterknife cut into small gnocchi, about the size of a grape, continue until all dough has been used
- To cook gnocchi: Bring large pot of water to a boil and add 1 large pinch of salt, add 1 cup of gnocchi at a time and bring to a boil, gnocchi will rise to top of pot when finished
- For the sauce: melt butter in large pan over medium-low heat, then add garlic and cooked gnocchi, squeeze juice of one lemon and add a couple pinches of parmesan cheese and toss! Enjoy

