

Ingrediënten

- 12 oz Italian sausage casings removed (I used 3 sausage links)
 - 1 tablespoon olive oil
 - 10 oz potato gnocchi
 - 1 cup heavy cream
 - ½ cup chicken broth
 - 1 cup [butternut squash puree](#)
 - 3 cloves garlic minced
 - 2 tablespoons fresh sage chopped
 - 2 tablespoons fresh thyme
 - salt and coarsely ground black pepper to taste
 - 340.2 g Italian sausage casings removed (I used 3 sausage links)
 - 1 tablespoon olive oil
 - 283.5 g potato gnocchi
 - 238 g heavy cream
 - 117.5 g chicken broth
 - 140 g [butternut squash puree](#)
 - 3 cloves garlic minced
 - 2 tablespoons fresh sage chopped
 - 2 tablespoons fresh thyme
 - salt and coarsely ground black pepper to taste
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Recept

1. Remove sausage from casings and slice it.
 2. Heat 1 tablespoon of olive oil on medium heat in a large, high-sided skillet.
 3. Add sliced sausage and cook on medium heat for about 4 minutes on one side, without turning, to get the sausage slices browned. Flip over to the other side and cook for 2 more minutes.
 4. To the same skillet with sausage, add uncooked potato gnocchi, heavy cream, and chicken stock. Bring to a boil on medium heat and stir everything well. Cover with lid, and allow the gnocchi to cook for about 5 minutes on medium heat, while the sauce boils.
 5. To the same pan with gnocchi and sausage, add butternut squash puree, and minced garlic. Bring the sauce to a boil on medium heat, reduce to low-medium heat, stir everything well. Cook for about 3 or more minutes. Make sure the gnocchi are cooked through, the garlic is cooked to your liking, and the sauce thickens. Cook longer if you would like a thicker sauce. Remove from heat.
 6. Stir in half of the fresh sage and half of the fresh thyme. Season with salt and freshly ground coarse black pepper.
 7. **Tip:** use your best judgment about the salt. If the sausage is salty enough, you might not need to add any extra salt.
 8. When serving, top with the remaining half of the fresh sage and the remaining half of the fresh thyme.
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Aardappelen (nr 1534) Creamy Butternut Squash Gnocchi with Sausage, Thyme, and Sage

PREP TIME

20 mins

COOK TIME

20 mins

TOTAL TIME

40 mins



COURSE

Main Course

CUISINE

American, Italian

SERVINGS

4 people



CALORIES PER

SERVING

674 kcal



Notes

- The **total cooking time** does not include the time required for roasting the butternut squash and making the butternut squash puree. I recommend that you do that in advance.
- Because you will be roasting whole butternut squash, you will have more than you need (1 cup) for this recipe. **Refrigerate or freeze the leftover butternut squash puree in an airtight container.**
- If using **dried thyme**, use ½ teaspoon of dried thyme (not powdered) or ¼ teaspoon of powdered dried thyme.

Bron



<https://www.facebook.com/JuliasAlbum/posts/pfbid0KUZH9UeG9Nw778MhhjPZ7WhP94Cn1fx7fpDSCmJzWpR5aqd99C8ZtLg1kKmPzHEsl>
<https://juliasalbum.com/creamy-butternut-squash-gnocchi-with-sausage>

Info Martine Lycke

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Pompoen in lengte in 2 snijden
Oven : 180°C – tot gaar, 40 tal minuten
Daarna glad mixen
Nodig : 1 cup

In pan:
1 el olijfolie
Kippengehakt
Rul bakken

+ gnocchi
+ 180 g room / 250 g origineel
+ 118 g kalfsfond
Laten koken onder deksel
5 minuten

+ 320 g pompoen = halve gegaarde pompoen / 140 g origineel
+ 3 t look
3 minuten

+ kruiden
Tijm, cayennepeper, zwarte peper, dragon, komijn, paprikapoeder

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Fotos

