



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 114

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Baked Gnocchi with Turkey Sausage, Butternut Squash & Mozzarella

PREPARATION

- 1 - Preheat oven to 400 degrees F. Place butternut squash on a large baking sheet and drizzle with olive oil. Season with salt and pepper, to taste. Place in the oven and roast until butternut squash is tender, about 25 minutes. Remove from oven and set aside. Reduce oven temp to 350 degrees F.
- 2 - Bring a large pot of lightly salted water to a boil. Add gnocchi, and cook until tender.
- 3 - Meanwhile, crumble the sausage into a skillet over medium-high heat. Cook and stir until evenly browned. Drain grease, and stir in the spaghetti sauce. Remove from heat, and carefully mix in the cooked gnocchi and half of the mozzarella cheese. Transfer to a casserole dish. Add in butternut squash and sprinkle the remaining cheese on top.
- 4 - Bake for 15 to 20 minutes in the preheated oven, until the cheese is melted and the sauce is bubbly.
- 5 - Allow to cool, garnish with chopped basil, and serve.



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Cook's Note: Gnocchi *al Forno*, or baked gnocchi, is a traditional Italian recipe incorporating sausage and cheeses. I hope you enjoy this seasonal adaptation using turkey sausage and sweet, colorful butternut squash.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 1 small butternut squash, peeled, seeded and cut into 1/2-inch cubes (about 2 cups)
- 1 tablespoon extra virgin olive oil
- 1 (18 ounce) package fresh gnocchi
- 1 pound turkey sausage
- 14 ounces of spaghetti sauce
- 1 1/2 cups shredded mozzarella cheese
- fresh basil (for garnish)

COOK'S NOTE:

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