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Creamy Gnocchi with Roasted Pumpkin & Ricotta

This creamy gnocchi is so good, we'll bet our hats everyone in the family will love it. Patience is a virtue when it comes to letting the cooked gnocchi dry off a little before pan frying it - it will make the resultant dumplings all the more crispy and delicious.



Prep: 10 mins

Cook: 30 mins

Total: 40 mins



level 1



contains
pork



helping
hands

Pantry Items



Olive Oil



Milk



Pumpkin



Gnocchi



Pine Nuts



Bacon



Garlic



Ricotta



Baby Spinach






Parsley

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QTY	Ingredients	
800 g	pumpkin, skin removed & chopped into 1 cm cubes	
1 ½ tbs	olive oil *	
1 ¾ packets	gnocchi	
2 tbs	pine nuts	
1 packet	middle bacon, rind removed & bacon sliced into 1 cm squares	
2 cloves	garlic, peeled & crushed	
1 tub	ricotta	
2 tbs	milk *	
1 bag	baby spinach, washed	
1 bunch	parsley, leaves picked & finely chopped	

 Ingredient features in another recipe

* Pantry Items

 Pre-preparation

Nutrition per serve

Energy	2960	Kj
Protein	25.3	g
Fat, total	24.5	g
-saturated	6.9	g
Carbohydrate	92.3	g
-sugars	13.5	g
Sodium	609	mg



You will need: *chopping board, chef's knife, garlic crusher, clean tea towel, oven tray lined with baking paper, medium saucepan, large frying pan, bowl, and a stirring spoon.*

1 Preheat the oven to **200°C/180°C fan-forced**. Bring a full pot of salted water to the boil.

2 Toss the **pumpkin** in half of the **olive oil** and season with **salt and pepper**. Place in a single layer on the prepared oven tray. Cook in the oven for **20-25 minutes** or until tender.

3 Meanwhile, add the **gnocchi** to the boiling water and cook until the gnocchi floats to the surface, this should take approximately **2-3 minutes**. Drain and pat dry with a clean tea towel, this will help the gnocchi crisp up in the pan.

4 Place a large frying pan over a medium heat and toast the **pine nuts** until golden. Set aside in a bowl.

5 Heat the remaining olive oil in the same large frying pan. Add the **middle bacon** and cook for **4-5 minutes** or until slightly crispy. Transfer the bacon to the bowl with the pine nuts. Return the pan to the heat and add the gnocchi, frying for **5-6 minutes** or until golden. Add the **garlic** and cook for **1 minute** or until fragrant. Remove from the heat and stir through the **ricotta** and **milk**. Season to taste with salt and pepper. Gently stir through the pumpkin, bacon, pine nuts and the **baby spinach**, if you like.

6 To serve, divide the gnocchi between plates. Garnish with the fresh **parsley**.

Did you know? The word gnocchi is originally a Germanic word which means lump or knot.

