

# Harvest Turkey Sausage Gnocchi

with Delicata Squash and Kale

**Fall Faves** 

35 Minutes





Hayter's Turkey Maple Breakfast Sausages



Gnocchi 350 g | 700 g

Yellow Onion,

chopped



Delicata Squash





Kale, chopped 113 g | 226 g



7 g | 14 g



Lemon 1 | 2



113 ml | 237 ml



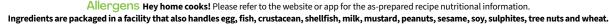
Parmesan Cheese, shredded 1/2 cup | 1 cup



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



Pumpkin Pie Spice Mix 1/2 tsp | 1 tsp



Cooking utensils | 8x8" baking dish, large non-stick pan, measuring cups, measuring spoons, medium bowl, zester



## Prep squash

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Carefully halve squash lengthwise.
  (TIP: Insert tip of the knife in the middle of the squash, then cut one end in half. Repeat on other end.)
- Scoop out seeds and pulp with a spoon, then discard.
- Working with one half at a time, place squash on cutting board, cut-side down. Cut in half lengthwise. Repeat with second half of squash. You will have four quarters (eight quarters for 4 ppl).
- Cut each quarter into ½-inch slices crosswise.



#### Roast squash

- Add squash, half the Pumpkin Pie Spice Mix (use all for 4 ppl) and 1 tbsp (2 tbsp) butter to an 8x8-inch baking dish (9x13-inch baking dish for 4 ppl). Season with salt and pepper, then toss to coat.
- Roast in the middle of the oven, tossing halfway through, until golden and tender, 20-25 min.



Measurements

within steps

(2 tbsp)

1 tbsp

2 person

oil

## Cook sausage

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, remove **sausage meat** from its **casing** and transfer to a plate.
- When the pan is hot, add ½ tbsp (1 tbsp)
  butter, then sausage. Cook, breaking up sausage into smaller pieces, until golden-brown and cooked through,
  5-7 min.\*\*
- Remove from heat, then transfer cooked sausage to a bowl.



## Cook gnocchi and kale

- Reheat the same pan over medium.
- When hot, add 2 tbsp (4 tbsp) butter, then gnocchi. Cook, tossing often, until golden, 4-6 min.
- Meanwhile, remove any large pieces of stem from kale.
- Add kale to the pan with gnocchi. Season with salt and pepper. Cover and cook, stirring occasionally, until gnocchi is golden-brown and kale is tender, 2-3 min.
- Remove from heat, then transfer **gnocchi** and **kale** to bowl with **sausage**.



### Make sauce

- Reheat the same pan over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then onions. Season with salt and pepper. Cook, stirring often, until tender, 3-4 min.
- Sprinkle Cream Sauce Spice Blend over top.
  Stir until onions are coated, 30 sec.
- Add cream and ½ cup (¾ cup) water.
  Bring to a simmer. Cook, stirring often, until thickened, 1-3 min.



### Finish and serve

- Add gnocchi, kale, sausages and half the Parmesan to pan with sauce. Cook, stirring often, until warmed through, 1-2 min.
   (TIP: If you prefer a lighter sauce, add warm water, 1-2 tbsp at a time.)
- Roughly chop parsley.
- Divide **gnocchi**, **sausages** and **sauce** between plates.
- Top with squash.
- Sprinkle **parsley** and **remaining Parmesan** over top.
- Zest half the lemon over plates of gnocchi.
  Cut lemon into wedges and squeeze over top, if desired.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.