



# Harvest Turkey Sausage Gnocchi

with Delicata Squash and Kale

Fall Faves

35 Minutes



Hayter's Turkey  
Maple Breakfast  
Sausages  
375 g | 750 g



Gnocchi  
350 g | 700 g



Delicata Squash  
1 | 2



Yellow Onion,  
chopped  
113 g | 226 g



Kale, chopped  
113 g | 226 g



Parsley  
7 g | 14 g



Lemon  
1 | 2



Cream  
113 ml | 237 ml



Parmesan  
Cheese, shredded  
½ cup | 1 cup



Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp



Pumpkin Pie  
Spice Mix  
½ tsp | 1 tsp

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### 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.

2



### 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.

3



### 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.

4



### 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**.

5



### 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.

6



### 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.