

Gnocchi con Zucca & Salsiccia

Gnocchi with Pumpkin & Sausage Serves 4

Ingredients

Pumpkin 250gms
peeled and deseeded

½ onion

Italian sausage, 3-4

Gnocchi 500gm

Method

Cut the pumpkin into 2 cm squares, boil or steam until soft. Mash with a fork and put aside.

Put water for gnocchi on heat to boil.

Meanwhile, break up the sausage, chop the onion and fry together on a low heat until onion browns. Add a couple of spoons of water until the meat is cooked through. Add the pumpkin.

Cook the gnocchi as directed on the packet. Lift out the gnocchi with a slotted spoon and add to the sauce, mix and cook for a few minutes. If it is dry add water from gnocchi to loosen

