

Gnocchi Zucca & Salsiccia con

Gnocchi with Pumpkin and 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 and cook until the meat browns. Add the pumpkin. Add the wine and continue to cook until the alcohol evaporates.

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