



HOME CHEF

# Pumpkin Gnocchi in Sage-Brown Butter Cream

With Candied Pecans, Sun-Dried Tomatoes, and Bleu Cheese



Gnocchi are fluffy, pillowy little pasta dumplings that can be based on potatoes, ricotta, flour, cheese, or in this case, pumpkin. And tonight, we'll teach you how to make them from scratch. Our take has a few twists on classic fall flavors; the savory bite of sun-dried tomatoes and bleu cheese highlights the sweetness of pecans and nutty flavor of the sage brown butter cream.

## OVERVIEW



TIME TO PREPARE



EXPERT RECIPE



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## DIETARY



SOY-FREE

## NUTRITION

Calories: 1107  
Carbohydrates: 139g  
Fat: 52g  
Protein: 29g  
Sodium: 759mg  
*per serving*

## DRINK PAIRING

Pinot Grigio, Pinot Noir,  
Pinot Blanc

## INGREDIENTS

¼ oz. Sage Sprigs  
4 oz. Swiss Chard  
1 oz. Sundried Tomatoes  
2 Cup Flour  
1 Cup Pumpkin  
2 oz. Liquid Egg  
2 Tbsp. Butter  
6 oz. Evaporated Milk,  
Canned  
2 Tbsp. Brown Sugar  
1 ½ oz. Pecans  
1 oz. Bleu Cheese

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper  
Cooking Spray

## EQUIPMENT

Medium Pot  
2 Mixing Bowls  
2 Medium Pans  
Small non-stick pan

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## Prepare the Ingredients

Bring a medium pot of generously **salted water** to a boil, then lower to a simmer. Thoroughly rinse produce and pat dry. Stem **sage**. Stem **Swiss chard** and coarsely chop leaves. Julienne **sun-dried tomatoes** (cut into thin strips).

## Prepare the Gnocchi

Reserve a quarter of the total **flour** to use for dusting. Combine **pumpkin**, **egg**, and remaining **flour** in a mixing bowl. Knead gently until dough forms, adding flour until the dough isn't sticky. Turn out onto cutting board and divide dough ball into quarters. Roll each quarter into a ½" thick “rope”, using reserved dusting flour generously to keep gnocchi from sticking. Cut into 1" pieces and set gnocchi aside on a plate.

## Make Brown Butter Cream

Heat a medium pan over medium-high heat. Add the **butter** and cook until it begins to brown, about 2-3 minutes. Add **sage leaves** and **evaporated milk**. Reduce by half, about 3 minutes, and season with a pinch of **salt** and **pepper**.

## Make Candied Pecans

Spray a square of foil generously with spray and set on a plate. Heat a small non-stick pan over medium heat. Add the **brown sugar** and 1 Tbsp. of **water**. Stir to combine and melt the sugar. Add **pecan pieces** and stir to coat. Continue cooking until liquid thickens and coats the pecans, stirring constantly. Cook 2 minutes and turn out onto a foil-lined plate. Set aside and allow to cool (mixture will be very hot!)

## Boil Gnocchi and Cook Vegetables

Add **gnocchi** in batches to simmering water. Cook for 1 minute until slightly firmed. Remove from water with slotted spoon to a mixing bowl and toss with 2 tsp. **olive oil**. In a medium pan, heat 1 tsp. of **olive oil** and add the **Swiss chard**. Cook, stirring frequently, until wilted, about 2 minutes. Add the **sun-dried tomatoes** and cook 1 more minute.

## Plate the Dish

Arrange **gnocchi** on a plate or in a shallow bowl. Drizzle with **brown butter sage cream** and top with **Swiss chard-sun-dried tomato mixture**. Top with **bleu cheese crumbles** and **candied pecan pieces**.