



Pumpkin Gnocchi

By On Top of the World Chefs

Ingredients:

6 Servings

- 1/2 cup pumpkin
- 1/2 cup butternut squash
- 1 1/2 cup all purpose or potato flour
- 1/2 teaspoon nutmeg
- 4 oz salted butter
- 4 oz Parmesan cheese, grated finely



Directions: In a food processor add pumpkin and squash and remaining ingredients and blend until a ball forms. If it is too wet add a little more flour. Put dough on a cutting board or clean surface and knead into a ball. Then cut into workable pieces rolling out into a snake. Cut dough into even pieces on a bias to make oval balls. Drop dumplings into boiling water and cook until they float to the top. Serve in melted hot butter with generous sprinkles of Parmesan cheese.



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Amount Per Serving	
Calories	301.8
Total Fat	18.3 g
Saturated Fat	11.4 g
Polyunsaturated Fat	0.8 g
Monounsaturated Fat	4.7 mg
Cholesterol	47.3 mg
Sodium	266.4 mg
Potassium	96.1 mg
Total Carbohydrate	27.6 g
Dietary Fiber	2.2 g
Sugars	0.8 g
Protein	7.3 g