



MAPLE AND BROWN BUTTER GNOCCHI

with Butternut Squash, Brussels Sprouts, and Sage



HELLO

MAPLE BROWN BUTTER SAUCE

With sweetness, richness, and a dash of herbs, it'll change the way you think about pasta sauce.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 500



Butternut Squash



Brussels Sprouts



Gnocchi
(Contains: Wheat, Milk, Eggs)



Maple Syrup



Sage

START STRONG

If you've got the hustle-bustle going and are itching to get dinner done, skip slicing the sage leaves and leave them whole. Just be sure to pick them off the stems before adding to the sauce.

BUST OUT

- Large pot
- Baking sheet
- Large pan
- Strainer
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|-----------------|
| • Butternut Squash | 12 oz 24 oz |
| • Maple Syrup | 1 TBSP 2 TBSP |
| • Brussels Sprouts | 8 oz 16 oz |
| • Sage | ¼ oz ¼ oz |
| • Gnocchi | 9 oz 18 oz |

HELLO WINE



PAIR WITH

Pique-Nique Pays d'Oc
Chardonnay, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST SQUASH

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Bring a large pot of salted water to a boil. Toss squash on a baking sheet with a large drizzle of olive oil and ½ TBSP maple syrup (we'll use more later). Season with salt and pepper. Roast in oven until lightly browned, 20-25 minutes.



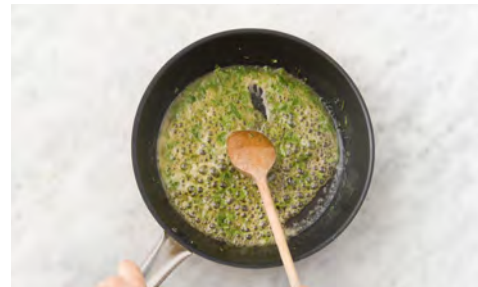
4 COOK GNOCCHI

Once water is boiling, add gnocchi to pot. Cook until tender and floating, 3-4 minutes, then drain.



2 PREP

Trim Brussels sprouts, then cut in half through stem ends. Slice halves crosswise into thin shreds. Pick and thinly slice enough sage leaves from stems to give you 1 TBSP.



5 MAKE SAUCE

While gnocchi cook, add 2 TBSP butter and ½ TBSP maple syrup to pan used for Brussels sprouts over medium-high heat (you will have some syrup left over). Once butter is melted, add sliced sage and cook, stirring, until butter begins to brown and smells nutty, about 2 minutes. Season with salt and pepper, then remove from heat.



3 COOK BRUSSELS SPROUTS

Heat a drizzle of olive oil in a large pan over medium-high heat. Add Brussels sprouts and season generously with salt and pepper. Cook, tossing occasionally, until softened and starting to brown, 3-5 minutes. Remove from pan and set aside.



6 FINISH AND SERVE

Toss roasted squash and Brussels sprouts into pan with sauce. Gently stir in gnocchi, then season with salt and pepper. Divide between bowls and serve.

SPICE IT UP!

If you have it, add a dash of cinnamon to take the sauce to the next level of wintry perfection.

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