

Squash Gnocchi

- 1 1/2 pounds squash, cut in large chunks
- 2 large eggs, beaten
- 1 t salt
- 1 1/2 cups flour
- 1/2 t oregano
- 1 T olive oil (or butter)
- 1/2 medium-sized onion, finely diced
- 3 cloves garlic, minced
- 8 oz mushrooms, halved or quartered
- 1/2 c sun-dried tomato, roughly chopped
- 2 c diced tomato
- sea salt and freshly ground black pepper
- 1/2 c ricotta
- 1/2 c grated Parmigiano Reggiano

Preheat the oven to 400F.

Bake squash on a baking pan lined with parchment paper for 30-40 minutes or until tender. Cool, discard the seeds and the peel. Place the squash flesh in a strainer in the refrigerator to cool and to drain off any liquid. This can be done a day in advance.

Mash the squash in a food mill. Add the eggs, oregano, pepper and salt. Stir well and fold in the flour, a little at a time. Lightly flour a smooth surface and your hands, then form a large scoop of the squash mixture into a rope and cut into bite sized gnocchi. Repeat until all the gnocchi are formed.

Heat the olive oil over medium-high heat. Add the onion and cook until tender. Add the garlic, stirring for a minute. Add the mushrooms and stir occasionally, cooking until browned. Add the sun-dried tomatoes and the diced tomatoes, and sauté for 2 minutes. Season with salt and pepper to taste.

Fill a large pot half way with water and a little salt, and bring to a boil. Drop the gnocchi into the boiling water, about 15 at a time, and cook until they rise to the surface. (This only takes a couple of minutes.) Scoop the gnocchi out with a strainer and place them on a platter. Top with the sauce and tiny dollops of ricotta. Sprinkle with the Parmigiano and serve immediately.
Serves 4.

Jittery Cook