

FOREST FRESH ALASKA

Squash Gnocchi with Moose Sausage Alfredo



PREP TIME
45 minutes

COOK TIME
25 minutes

READY IN
70 minutes



SERVINGS
4-6

FOREST
INGREDIENTS
Moose Sausage

Ingredients

1 cushaw squash
2 Tbsp. olive oil
salt & pepper

2 ¼ cups flour
1 egg
¼ tsp. salt

freshly ground pepper
pinch of nutmeg
2 Tbsp butter

½ pound moose sausage,

Steps

- Preheat oven to 350°F.
- On a large cutting board, cut the squash into ½” slices. Place slices on a large baking pan. Drizzle with oil and sprinkle with salt and pepper. Roast in preheated oven until fork tender, about 15-20 minutes. Allow to cool.
- When squash is cool enough to handle, peel off skin and discard. Add squash to the food processor. Add salt, pepper and nutmeg. Blend to a smooth consistency.
- Beat egg and set aside.
- In a large bowl mix together flour and squash mixture until blended.
- Place a large handful of your mixture onto your work area. Create a well in the middle. Pour in the beaten egg. Gently work it into the squash flour mixture. Once everything starts to clump together, gently

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ground Italian style

15 oz. jar of alfredo sauce

2 Tbsp pumpkin seeds, crushed

balsamic glaze

knead for about two minutes. Don't overwork the dough.

- Form the dough into a loaf. Using a sharp knife cut the dough into four pieces. Work with one piece at a time on a lightly floured surface, roll dough into a $\frac{3}{4}$ ' thick log. Cut into 1" pieces. Roll each piece on a gnocchi paddle or the back of a fork to create grooves.
- Bring a large pasta pot of salted water to a boil. Add gnocchi and cook 1-2 minutes or until they float. Then cook for one more minute.
- Drain gnocchi.
- Brown butter in a large skillet. Add the gnocchi and saute until gnocchi is slightly toasted.
- Brown moose sausage in a large skillet.
- Gently stir in a jar of alfredo sauce. Heat thoroughly.
- Serve by scooping gnocchi onto a plate. Cover with sauce. Sprinkle with the crushed pumpkin seeds. Drizzle with balsamic glaze.

Notes

I originally made this as a birthday celebration meal for a dear friend. Utilizing squash is such a great way to soak in all that is Autumn. If cushaw squash is not available, substitute with another winter squash, such as acorn or butternut. I was gifted the Italian style ground moose sausage, but if that is not available to you, use another wild game ground sausage or store bought Italian sausage.