



Greenmarket Recipe Series

Spicy Kabocha Gnocchi

By Teresa Johnson, creator of Veggie Mom Club (@veggieclub)

You can make gnocchi with potatoes, sweet potatoes, or any winter squash variety you choose, making it a great wintertime dish. Here, chef Teresa has chosen the green kabocha for her gnocchi. Not only does the green kabocha have excellent keeping qualities (northeast farmers can reliably keep a store-crop of kabochas all winter long), but it also has a dense and rich velvety interior. Teresa chose to chop her kabocha, boil it 'till fork-tender with aromatics, drain, roast, then cut the skin off the cooked kabocha pieces. If you are short on time you can peel the kabocha first thing, then skip straight to roasting.

Ingredients

for the gnocchi:

- *1 medium-large sized green kabocha squash
- *all purpose flour
- *1 egg

for the smoked butter sauce:

- *butter
- *1 cup crimini mushrooms
- *1 large or 2 medium shallots
- 2 navel oranges
- *salt
- *4 cloves garlic
- *3 smoked Fatalii peppers
- *scallion microgreens
- *fresh thyme

**Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. Preheat oven to 375 F. With a sharp kitchen knife, first cut squash into halves, and then fourths. Leave the skin on.
2. Once you've got the four pieces of squash, cut into cubes. Don't worry about being neat. We're going to mash the heck out of this.
3. Put a large pot of water on the stove, and bring to a boil. Add salt to taste. Should be salty like the sea. Add cubed squash, thyme sprigs, and garlic to the water. Boil squash until soft. After twenty minutes, poke a fork in the squash meat to see if it's tender. You should be able to pull the fork out with ease.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or make a donation online.



Greenmarket Recipe Series

4. Remove the cubed squash from the pot of broth that you've created (do not throw this broth away!), and place them evenly onto a baking pan lined with parchment paper. Drizzle extra virgin olive oil on top, add salt, pepper, thyme, and (4-5) garlic gloves. Bake for 30 minutes.
5. While that's baking- Give your veggie babies (mushrooms) a #vegiebath by adding mushrooms into a bowl of water to soak. *Fun things to do while you wait: have a dance party. Listen to a podcast. Clean your room.*
6. Once the squash is finished baking, set aside to cool.
7. Take the mushrooms from their bath, and give them a final rinse. Slice mushrooms and dice shallots.
8. Place a saucepan on the stove at medium-high. Allow it to get hot, then add 2 tablespoons butter. Once melted, add the shallots and mushrooms, and sauté until soft and brown.
9. Remove shallots and mushrooms with a slotted spoon to a plate and set aside. Add smoked peppers and ½ cup of your kabocha broth, cover, turn heat down to low and let simmer.
10. Meanwhile, slice the skins off of your cooled kabocha. Then mash with a fork.
11. Working either on a clean countertop or a large bowl, work 2 cups of flour into the squash with a fork or your hands until no dry clumps remain.
12. Make a nest in the middle of the mixture and crack your egg into it. Using a fork, whisk the egg and slowly incorporate it into the rest of the dough until a somewhat even consistency is achieved. If working in a bowl, turn out your dough on a work surface at this point.
13. Knead for no more than 5 minutes, add more flour if necessary. The dough should be smooth and wet, but not too sticky.
14. Break off a palm-sized chunk of dough and roll it between your hands to make a long rope.
15. Use a butter knife or the side of a fork to cut the rope into 1 inch pieces.
16. Roll each piece gently across the tines of a clean fork with your thumb, creating a series of grooves in each gnocchi piece.
17. Bring your kabocha broth back up to a rolling boil, adding more water if needed. You want all of your gnocchi pieces to have plenty of room in the pot.
18. Add your gnocchi to the boiling water and cook till al dente. Gnocchi will typically float to the surface when done, but make sure the gnocchi aren't sticking together, or to the bottom of the pot. 2-3 minutes. The gnocchi should be tender, but not too soft as it will finish cooking in the spicy butter sauce.
19. Transfer cooked gnocchi to pan with the butter sauce and stir, 1-2 minutes, zesting an orange with a grater or micro-plane directly into the pan at the end of cooking.
20. Plate gnocchi and garnish with micro-scallions.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

As a non-profit, donations from supporters like you are vital to our continued success. To make a fully tax-deductible contribution, please call 212.788.7900 or [make a donation online](#).