

# PUMPKIN GNOCCHI WITH HERBS

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Kind of Easy

6 servings

Active time: 40 minutes

Total time: 40 minutes

1½ cups cooked pumpkin

1 cup cooked potatoes, mashed

1½ cups spelt flour

1 egg

1/3 cup unsweetened almond milk

½ tsp nutmeg

**½ tsp Himalayan Crystal Salt**

2 tbsp butter

2 cloves garlic

¼ cup chives, chopped

2 tbsp basil pesto



- Combine pumpkin, potatoes, egg and rice/almond milk in a large mixing bowl and stir till incorporated.
- Mix flour and **Himalayan Crystal Salt** into the pumpkin mix until it forms a dough.
- Bring 4 inches of water in a large pot to a boil. Turn down to a simmer.
- Test the dough: Roll 1 tbsp of dough into a ball and drop it into the simmering water. Let it cook for about 2 minutes, until it floats.
- The gnocchi should be firm and chewy. If it comes out slimy, knead 4 tbsp of flour into the dough.
- When the dough is right, roll it into ¾ inch ropes and slice each rope into ¾ inch long pieces.
- Cook gnocchi in small batches so that it is not squished in the pot.
- While gnocchi is cooking make the sauce.
- In a large saucepan heat butter on medium. Add garlic and chives and sauté for 5 minutes.
- Turn off heat and add pesto.
- As each batch of gnocchi is cooked remove them with a slotted spoon, drain well and add to pan with sauce, stirring to coat.

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