

# Roasted Mushroom and Squash Gnocchi

## Ingredients

- 250g mushrooms
- 500g fresh gnocchi
- 3 tbsp olive oil, plus extra for drizzling
- 160g bag spinach
- 200g diced squash
- 100g blue cheese

## Method

- Heat oven to 220C/200C fan/gas 7. Place diced squash in a roasting tray and roast for 10minutes Slice the mushrooms and put in a roasting tin with the gnocchi, then drizzle over 3 tbsp olive oil. Roast for 25-30 mins or until the gnocchi are golden, stirring occasionally to stop them sticking.
- Once the gnocchi are ready, stir half the spinach into the tin to wilt it, then crumble the blue cheese over the top. Put it back in the oven just to melt the cheese, then serve with the remaining spinach, drizzled with a little olive oil.

