

KOGNICURIO · FOOD STUDIO

Six Everyday Recipes

Simple cooking for everyday meals



Six familiar dishes · EN

With quantities, clear steps and one shared shopping list



Tray-bake gnocchi with squash and sage

One tray, a few simple steps: gnocchi and squash roast together.

2 servings

Guide time: 35 min

Ingredients

- 400 g vegan gnocchi without egg or dairy (check label)
- 300 g Hokkaido squash
- 1 red onion
- 1 tbsp oil
- 6 sage leaves

Ingredient note

Gnocchi often contain gluten and may contain egg or dairy. Check the ingredient label.

Prep: Gather ingredients and wash the vegetables.



Tray-bake gnocchi with squash and sage

Method

- 1 Heat the oven to 220°C. Deseed and dice the squash; cut the onion into wedges.
- 2 Toss the gnocchi, squash, onion, oil and sage on a baking tray and spread out.
- 3 Roast for 20–25 minutes, turning halfway. The squash should be tender and the gnocchi browned.
- 4 For a non-vegan option, add Parmesan if you like.

Cooking cue: Look for the described signs: tender, browned or set.

