

# Pumpkin Gnocchi in a Creamy Gorgonzola Sauce





### **Directions**

- Heat the butter, milk, cream, gorgonzola, sage, nutmeg, salt and pepper in a medium saucepan until the gorgonzola has melted and the sauce is smooth.
- Toss the gnocchi in the sauce and serve garnished with sage.

## **Nutrition Facts**



### **Properties**

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

# Nutrients (% of daily need)

Calories: O (0%), Fat: O (0%), Saturated Fat: O (0%), Carbohydrates: O (0%), Net Carbohydrates: O (0%), Sugar: O (0%), Cholesterol: O (0%), Sodium: O (0%), Alcohol %: O% (100%), Protein: O (0%)