**Roasted Pumpkin and Potato Soup with Gnocchi, Sage, and Pancetta**

**A picture containing table, food, indoor, sitting

Description automatically generated**

**Description:** Pumpkin and potatoes are whisked together in a velvet smooth soup perfect for fall time. Tender gnocchi and crispy Italian style bacon garnish the soup and make for the ultimate autumn treat.

**Servings:** 8

**Preparation Time:** 10 minutes

**Cooking Time:** 20 minutes

**Total Time:** 30 minutes

**Potato Type:** Dehydrated Potato Flakes

**Course:** Lunch, Dinner, Starter

**Ingredients**

**Soup**

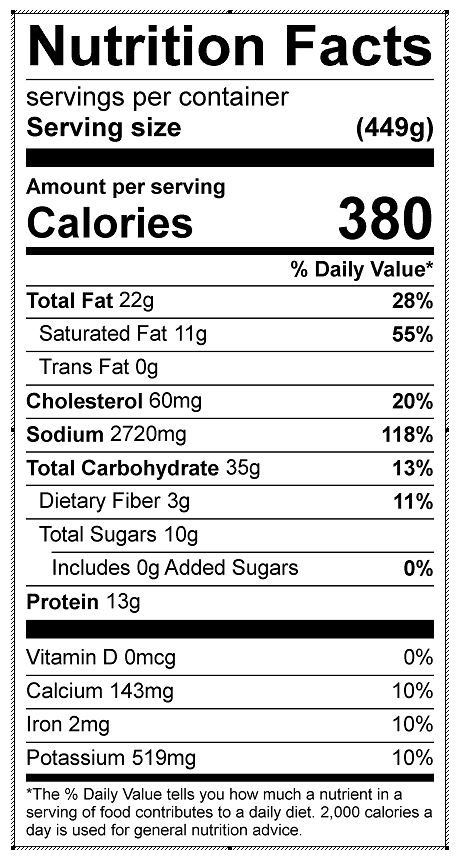
* 3 cups Canned Pumpkin Puree
* 3 cups Prepared Mashed Potatoes (From Dehy Flakes)
* 4 cups Vegetable Stock
* 2 cups Half & Half
* 2 tablespoons Sea Salt
* 2 teaspoons Freshly Ground Black Pepper
* 1 teaspoon Orange Zest (Optional)
* ¼ cup Freshly Squeezed Orange Juice
* ½ teaspoon Freshly Grated Nutmeg

**Garnish**

* 1 package (16 ounces) Potato Gnocchi, cooked, & drained
* 6 ounces Pancetta (Bacon or Prosciutto can be subbed), diced, and crisped up in a pan.
* As needed Sage Leaves (fried in olive oil for 20-30 seconds)

**Preparation**

1. In a large pot over medium heat, combine the ingredients for the soup. Whisk them together until the soup is creamy and slightly thickened. Bring the soup to a boil then reduce to a simmer and allow the soup to cook for about 20 minutes. It should reduce by about 25% in volume and coat the back of a soup nicely.
2. Adjust the seasoning if desired.
3. Remove from the heat and keep warm until ready to serve.
4. To prepare the gnocchi, bring a pot of water to a boil then reduce to a simmer. Add in the prepared potato gnocchi, cook for 5-6 minutes or until the gnocchi float. Carefully remove the gnocchi and place on a plate with a drizzle of olive oil, this will prevent the gnocchi from sticking to each other as well as prevent them from drying out.
5. To serve top portion 8 ounces of soup into a bowl (a hollowed pumpkin can also be used as a serving bowl). Arrange roughly six gnocchi in each bowl of soup then top with some crispy pancetta and sage.



Vitamin C: 4.32 mg