



## butter sage sweet potato gnocchi;

1. (buh-tahr sayj suh-weet poh-tay-toh noh-kee) *noun*. Sweet potato and ricotta gnocchi with a brown butter sage sauce.
2. Produces 4-6 Servings.
3. Preparation 60 mins.
4. Oven temperature set to --.

### Ingredients;

- |                                |                                |
|--------------------------------|--------------------------------|
| 2 large sweet potatoes         | 10oz whole milk ricotta cheese |
| ¾ c. parmesan cheese           | 2 Tbsp. brown sugar            |
| 2¾ c. flour                    | 2 tsp. salt                    |
| 2 large sprigs sage, julienned | ½ c. butter, divided           |
| chicken sausage*               |                                |

\*optional, for serving

### Instructions;

1. Pierce the large sweet potatoes all over with a fork. On a parchment lined plate, microwave for 10 minutes, 5 minutes each side.
2. Scoop the sweet potato flesh into a bowl and mash, then add ricotta cheese, parmesan cheese, brown sugar, and salt and mix thoroughly.
3. Add in flour ~½ c. at a time, and mix until soft dough forms.
4. Begin boiling water while turning out small batches of dough and rolling into ropes. Make sure to flour liberally, and cut into 1" pieces.
5. Working in batches, create a whirlpool with a slotted spoon and add in gnocchi. Allow to cook 5-6 mins, or until floating, then remove to a parchment paper-lined tray.
6. Heat a large saucepan over medium-high heat, and add butter. Allow to get hot and begin lightly browning, then add the sage and allow to fry. If coating in batches, divide butter and sage.
7. Add gnocchi to pan and sear, then toss to coat. Season as desired.