

sweet potato gnocchi with garlic sage butter

Ingredients

Gnocchi:

2 sweet potatoes

1 cup parmesan, grated

2 tsp salt

½ tsp nutmeg

2 cups gluten free flour

Sauce:

1 stick of butter

1 Tbsp of garlic, chopped

6 Tbsp fresh sage, chopped

Instructions

1. Peel sweet potatoes and cut into 3 inch pieces. Bring 4 quarts of water to a boil and cook sweet potatoes for 15 minutes or until soft.
2. Drain sweet potatoes and mash in a large bowl with parmesan, nutmeg and salt.
3. Add flour to bowl 1 cup at a time.
4. On a floured surface, roll out the dough into a 1-inch diameter snake.
5. Cut the snake into 20 square pieces and set aside.
6. Bring another 4 quarts of water to a boil, and add a pinch of salt.
7. Cook gnocchi until it floats to the surface and remove from the water.
8. Add garlic, butter and sage to a large saucepan and sauté until melted and fragrant, then toss gnocchi to coat.

