



## Gnocchi with Sweet Potato and Brown Butter Sage Sauce

Yield: serves 4

### Ingredients

- 2 c #606272 Gnocchi
- 1 c #610805 Diced Sweet Potato, cooked
- 4 T unsalted butter
- 10 small sage leaves (chopped)
- fresh ground black pepper

### Preparation

- 1) In a medium sauté pan, cook butter with the sage until it's fragrant and nutty, about 3 minutes.
- 2) Add cooked gnocchi and sweet potato, sauté for 4-6 minutes until sweet potatoes are warmed through and gnocchi is golden brown.
- 3) Add ground pepper and salt to taste.