

Sweet Potato Gnocchi with Brown Butter Sauce

PREP TIME: 45 minutes

TOTAL TIME: 60 minutes

Servings: 8-10 servings



Ingredients

Gnocchi

2 lb sweet potato

1 cup all-purpose flour + 1/4-1/2 cup additional

1 tsp salt

1 egg

1/4 cup full fat ricotta cheese

Sauce

8 Tbsp salted butter

4 Tbsp pasta water (reserved from cooking)

2 cloves garlic, minced

2 Tbsp fresh parsley, chopped

1/2 cup walnuts, chopped

8 large kale leaves + 1 Tbsp extra virgin olive oil + 1/4 tsp salt

Additional Toppings

1/2 cup chopped walnuts

8 oz full fat ricotta cheese, about 1 oz per serving

1. Boil sweet potatoes until soft in texture, about 20-25 minutes. Allow cooked potatoes to cool, then remove skin and process potatoes through a potato ricer. If you do not have a potato ricer a food processor will also work*.
2. In a large bowl combine 1 cup flour and salt and form a well. In the center of the well, add in 1 egg, ricotta cheese, and riced sweet potatoes. Using your hands and working from the outside of the well, fold flour into the wet ingredients. Add an additional 1/4-1/2 cup flour 1 Tbsp at a time until the dough no longer sticks to your hands. Turn the dough onto a floured surface and knead dough gently for about 60 seconds until dough comes together. With floured hands and on a lightly floured surface, pinch off 2 Tbsp of dough and roll into a long cylinder about 3/4" thick using the tips of your fingers to roll to avoid compressing the dough. Cut each gnocchi into 3/4-1" pieces and repeat until all the dough has been shaped (pictures above). Continue to add flour to your hands and work surface if dough becomes too sticky to handle while working. Keep gnocchi on a lightly floured sheet pan while you're shaping the remainder. This gnocchi dough recipe will make about 100-120 gnocchi (more or less depending on the size you cut them). We froze 1/2 of the shaped, uncooked gnocchi to use later, just make sure to freeze on a sheet pan prior to placing in a air tight bag to prevent gnocchi from sticking.
3. To cook the remaining 1/2 of the gnocchi, bring a large pot of water to a boil. Reduce to a simmer and add 7-10 gnocchi to the hot water at a time and cook for 3-4 minutes or until the gnocchi float to the top. Remove cooked gnocchi from the water and set aside. Continue this process until all gnocchi has been cooked. Reserve the cooking water for use in the sauce.
4. To make the brown butter sauce, melt the butter in a sauce pan set to medium heat and cook until butter turns

brown and fragrant, about 2 minutes. Reduce heat to low then add the chopped garlic and cook for an additional 1 minute. Add 4 Tbsp of reserved cooking water and stir to combine. Remove from the heat and stir in the chopped parsley.

5. To prepare the messaged kale, wash, de-stem, and chop the kale. Add the olive oil and salt to the chopped kale and message until bright green and wilted then set aside.

6. In the sauce pan used to make the brown butter sauce, add cooked gnocchi, messaged kale, and chopped walnuts. Stir gnocchi to evenly coat with sauce and serve with an additional dollop of ricotta cheese on top.

*If using a food processor, avoid over processing the potatoes as this will cause them to become starchy and gummy.