



Sweet Potato Gnocchi with Balsamic Sage Brown Butter

Ingredients:

- 1 large sweet potato (about 1 pound)
 - 1 small russet potato (about ½ pound)
 - ¼ cup grated Parmesan cheese
 - 1 tablespoon honey
 - 1 large egg, lightly beaten
 - 1½ teaspoons salt, divided
 - ½ teaspoon ground black pepper, divided
 - 2 cups all-purpose flour, plus more for dusting
 - 5 tablespoons unsalted butter
 - 10 to 12 fresh sage leaves
 - 3 shallots, finely chopped
 - ¼ cup finely chopped red onion
 - 2 garlic cloves, minced
 - ¼ cup balsamic vinegar
- Garnish: shaved Parmesan cheese

Instructions:

1. Preheat oven to 350°. Place potatoes on a rimmed baking sheet. Cook until tender, about 1 hour.
2. When cool enough to handle, scoop potato flesh into ricer, and process over a large bowl. Add Parmesan, honey, egg, 1 teaspoon salt, and ¼ teaspoon ground black pepper. Add flour ½ cup at a time until dough comes together.
3. On a well-floured surface, roll dough into 1-inch diameter logs, and cut into 1-inch pieces. Bring a large pot of salted water to a boil over high heat. Add dough and cook until gnocchi float, about 5 minutes.
4. In a large skillet, melt butter over medium-high heat. Add sage leaves, and cook until crispy, 2 to 3 minutes. Remove sage and set aside. Add shallot, red onion, and garlic, and cook until fragrant, 1 to 2 minutes. Add balsamic vinegar, and cook until thickened, 4 to 6 minutes. Add gnocchi, remaining ½ teaspoon salt, and ¼ teaspoon pepper. Serve with reserved crispy sage leaves and shaved Parmesan cheese, if desired.

Servings: 2 to 4