

# SWEET POTATO GNOCCHI WITH HERBED BROWN BUTTER AND RADICCHIO



## INGREDIENTS

### GNOCCHI

- 1 cup Blount Mashed Sweet Potato side
- 1 egg yolk
- 1 ½ cup Flour + extra for dusting
- ½ tsp. salt
- 4 qt. water

### SAUCE

- 1 Tbs. butter unsalted
- ½ Tbs. olive oil
- 1 garlic clove minced
- ½ Tbs. shallot diced fine
- ½ tsp. fresh lemon juice
- 1 tsp. fresh thyme, sage, rosemary and fennel fronds chopped
- ½ cup radicchio rough chopped
- Salt & pepper

## MADE WITH:

**Blount Mashed Sweet Potato- Side**

**Frozen: 24721**

## DIRECTIONS

1. Add water to a large sauce pot and place over high heat to boil.
2. Place sweet potato, eggs, flour and salt in a mixing bowl and fold together until dough starts to form. Once dough begins to form begin kneading by hand to insure all ingredients are mixed well, dusting with flour when needed.
3. Working with the dough on a flat dusted surface, roll it out into long cylinders about a ½ inch thick. Using a knife cut the cylinders into 1 inch pieces.
4. Season water with salt, with water boiling drop in the gnocchi a few pieces at a time to avoid them clumping and boil until they begin to float, about 1-2 minutes. Remove from water and shock in an ice bath to cool, when cool set aside for later.
5. Working with a large sauté pan over high heat add the oil and butter to melt and become hot. When pan is hot add gnocchi to brown controlling the heat so the butter dose not burn. Once browning begins add garlic, shallots, herbs and sauté tossing to incorporate, about 1 minute. Add lemon juice.
6. Remove pan from heat, using a slotted spoon remove gnocchi from the pan and place aside in a small bowl to keep warm. Place pan back on high heat and add the radicchio tossing lightly (30 seconds), remove pan from heat.
7. Using a large entrée bowl plate, spoon radicchio into center; add the gnocchi back to the pan for a quick toss and spoon over radicchio dressing the dish with the pan sauce to serve

