



Brown Butter & Sage Gnocchi

with Sweet Potatoes & Pecans



20-30min



4 Servings

Making brown butter is as easy as it is delicious! The butter is cooked just to the point when the milk solids turn into caramelized brown specks—this adds an incredible nutty, rich flavor to the butter. We add fresh sage into the mix, which crisps up, and adds another layer of flavor. This is the perfect sauce for potato gnocchi and sweet potatoes, and toasted pecans for an extra nutty crunch....

What we send

- granny smith apple
- sweet potato
- baby kale
- shallot
- fresh sage

What you need

- apple cider vinegar
- butter⁷
- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880.0kcal, Fat 60.0g, Proteins 14.0g, Carbs 76.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Roughly chop **pecans** and **sage**. Peel **sweet potatoes**, then cut into ½-inch pieces. Finely grate **Parmesan**. Peel and finely chop **shallot**.



4. Make dressing

Quarter **apple**, then remove core (no need to peel). Thinly slice **half of the apple**, (save rest for snacking as you cook). In a medium bowl, whisk together **2 teaspoons vinegar** and **1 tablespoon oil**. Stir in sliced apple and **reserved 2 tablespoons shallot**. Set aside to marinate.



2. Crisp pecans & sage

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **sage** and **pecans** and cook, stirring until nuts are golden brown and fragrant, 2-3 minutes. Using a slotted spoon, transfer sage and pecans to a paper towel-lined plate to drain. Season with **salt**. Wipe skillet.



5. Boil gnocchi

Add **gnocchi** to boiling water. Cook, stirring, until tender, and most of the gnocchi float to the top, 2-3 minutes. Reserve **1½ cup water**, then drain. Return gnocchi, **reserved water**, **sweet potato mixture**, and **half the Parmesan** to large pot. Cook over medium-high, gently stirring, until sauce is thickened, about 2 minutes. Season with **salt** and **pepper**.



3. Start sauce

Heat **2 tablespoons oil**, **sweet potatoes**, and a **pinch each salt and pepper** over medium-high. Cook, stirring, until browned and almost soft, about 8 minutes (reduce heat if browning too quickly). Add **all but 2 tablespoons shallot** (save remaining for step 4) and **5 tablespoons butter**. Cook, stirring, until shallot is softened and butter is browned, 2-3 minutes.



6. Make salad & serve

Add **kale** to bowl with **apples** and **dressing**, and toss gently to coat. Serve **gnocchi**, lightly drizzled with **oil** and sprinkled with **crispy pecans, sage**, and **remaining Parmesan**. Serve **salad** alongside **gnocchi**. Enjoy!