

# 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

## DIRECTIONS

Preheat oven to 350°. Place potatoes on a rimmed baking sheet. Cook until tender, about 1 hour.

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 1/2 cup at a time until dough comes together.

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.

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.