

## **MANNA's SWEET POTATO GNOCCHI WITH HAZLENUT BALSAMIC BROWN BUTTER**

½ pound butter  
1 cup sweet potato, diced and cooked  
1 cup gnocchi, cooked\*  
¼ cup chopped hazelnuts, toasted  
¼ cup balsamic glaze, as garnish\*\*  
Salt, to taste  
Black pepper, to taste  
¼ cup fresh sage  
1/2 cup Grana Padano cheese, shaved

Melt butter in saucepan. Once melted, add sweet potato and gnocchi. Saute until butter begins to brown and light brown coloration appears on gnocchi.

Add hazelnuts and toss with salt and pepper. Plate in a bowl; drizzle with balsamic glaze (about 1 tablespoon per serving) and garnish with shaved Grana Padano cheese (about 1 tablespoon per serving) and a few small sprigs of fresh sage or Sage touille as shown. Serves 4.

\*Note: You may use store-bought Balsamic glaze or heat 1 cup of balsamic vinegar in pan on low heat until it reaches the consistency of honey or molasses.

\*\*Note: You may use store-bought Gnocchi (major time saver) or prepare fresh with any gnocchi recipe.