



Sweet Potato Gnocchi

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Top this sweet potato gnocchi with butter or your favorite Alfredo sauce Its a new yummy twist on gnocchi

Ingredients

- - 1 pound sweet potatoes - 1 large egg - 1 clove garlic
- pressed - ½ teaspoon salt - ½ teaspoon ground nutmeg or to taste - 2 cups all-purpose flour
- or as needed

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Bake sweet potatoes in the preheated oven until soft to the touch
2. about 30 minutes. Remove from the oven and let cool
3. 15 to 30 minutes. Remove and discard skins from cooled potatoes. Mash flesh in a large bowl or press through a ricer. Blend in egg
4. garlic
5. salt
6. and nutmeg. Mix in flour
7. a little at a time
8. until a soft dough forms. Bring a large pot of lightly salted water to a boil. While the water is coming to a boil
9. make the gnocchi: Roll dough on a floured surface into several long
10. snake-like logs. Cut logs into 1-inch pieces. Drop dough pieces into boiling water and cook until they float to the surface. Transfer with a slotted spoon to a serving dish and keep warm until ready to serve. Recipe Tip
This recipe can be made with butternut squash instead of sweet potatoes.