

# A treat for all eaters

Make it yourself: sweet potato gnocchi in brown butter sage sauce

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THE ASTORIAN

As a longtime vegetarian, I'm constantly on the lookout for filling and flavorful recipes to satisfy my appetite. Sweet potato gnocchi is a fun take on the classic Italian dish that I love to throw together. With just six ingredients, the popular pasta is quick to make and can be used as a side or main dish.

## Ingredients:

- One large or two small sweet potatoes
- One egg or flax egg
- ½ cup of fresh Parmesan cheese
- Around 2 cups of flour
- 2 to 3 tablespoons of butter
- Two to four sage leaves

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The ingredients used for sweet potato gnocchi.



The sweet potatoes, after baking and being mashed.

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