

SWEET POTATO GNOCCHI

Preparation: **15** minutes | Cooking: **50** minutes | Servings: **4-6**

INGREDIENTS

For gnocchi:

*1 pound sweet potatoes
(about 2 potatoes)
1 large egg
1 ½ cup all-purpose flour
½ cup whole wheat flour
¼ cup ricotta
2 tablespoons
maple syrup
½ teaspoon salt
½ teaspoon
sweet paprika
¼ teaspoon pepper
Pinch grated nutmeg*

For maple bacon sauce:

*2 slices bacon, diced
2 tablespoons butter
1 tablespoon bourbon
½ teaspoon smoked
paprika*



INSTRUCTIONS

Wash and dry sweet potatoes, then pierce all over with a fork. Cook until tender. Once cooled, cut in half and scoop out insides. Mash sweet potatoes until fine and smooth. In a large bowl, combine potatoes, ricotta, maple syrup, salt, pepper, paprika, nutmeg and egg until you have a smooth consistency. Fold in whole wheat flour and gradually add all-purpose flour until a soft dough forms, about ¼ cup at a time. Cover and chill for 30 minutes. Divide dough into 4 pieces and roll each piece into a long rope, about ½-inch in diameter. Next, cut the rope into 1-inch pieces and place on a lightly floured baking sheet. To step up your gnocchi game, roll your pieces along the tines of a fork to create ridges. In a pot of boiling salted water, cook gnocchi in batches until it floats to the top, about 2-3 minutes. Meanwhile, in a large skillet over medium heat, cook bacon until crispy. Transfer bacon pieces to a plate and leave about 2 tablespoons of bacon grease in pan. Add butter and cooked gnocchi to skillet and fry until golden, about 3 minutes. Transfer gnocchi to plate. Add maple, bourbon and smoked paprika to skillet until saucy, about 2 minutes. Toss gnocchi in the sauce. Garnish with desired toppings like paprika or parmesan!