



Recipe of the Week

Gluten-Free Beet Gnocchi

Slightly crispy on the outside, soft and pillowy on the inside, these colorful gnocchi are melt-in-your-mouth good. Top with a sage brown butter sauce to impress dinner party guests or just enjoy on a weeknight.

Ingredients

- 6 oz red beets
- 6 oz golden beets
- 1/2 cup light ricotta divided
- 2 tbsp beaten egg divided
- 1/2 cup grated parmesan divided
- 1 1/4 - 1 1/2 cup gluten free all purpose flour divided plus more for rolling
- 1/8 tsp nutmeg divided
- 1/4 tsp cinnamon divided
- 1/2 tsp salt divided
- 1/4 tsp pepper divided

Instructions

1. Preheat oven to 450°F and wrap the red beets in foil and the golden beets in another sheet of foil. Roast until very tender, about 1 hour - 1 1/2 hours. Peel and dice.
2. Starting with the golden beets, transfer to a food processor and puree until fairly smooth.
3. Add in 1/4 cup ricotta, and puree until very smooth. Then add 1 tbsp egg, 1/4 cup parmesan cheese, 1/2 cup plus 2 tbsp flour, pinch nutmeg, 1/8 tsp cinnamon, 1/4 tsp salt and 1/8 tsp pepper. Pulse.
4. Put flour on your surface and grab about 1/4 cup worth of dough. Roll it into a log shape then cut into 1 cm little pieces. Set the golden gnocchi aside on a baking sheet lined with silicone liner or parchment paper.
5. Rinse out the food processor and do the same with the red beets. Place them on a separate baking sheet.
6. Bring a pot of salted water to a boil and add in the golden beet gnocchi. They will only take a few minutes, and when they float, they're done. Transfer the cooked gnocchi to the baking sheet again.
7. Drain and refill the pot with fresh salted water, then cook the red beet gnocchi in the same manner.
8. Add the additional tablespoon of oil to the pan and add in all the gnocchi. Cook until browned and caramelized.

Adapted from: AbbeysKitchen.com

