



Ten Minute Sweet Potato Gnocchi with Pancetta and Baby Broccoli

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Once all the ingredients are prepped, this dish literally takes 10 minutes to cook! The result is a restaurant-quality dish of crispy pancetta, soft pillowy sweet-potato gnocchi and tender baby broccoli all wrapped in a light Parmesan-

Butter sauce. The recipe serves 2, but can be easily doubled.

Serve 2

Ingredients:

- 1 package Trader Joe's baby broccoli
- ½ cup real Parmesan Reggiano, preferably Stravechhio (aged)
Olive oil
- 1 package diced pancetta (purchased at Trader Joe's)
- ½ cup filtered water, divided
- 1 package Trader Joe's frozen Sweet Potato Gnocchi
Unsalted Butter

Method:

1. Prep the baby broccoli; chop the stems of the package of baby broccoli into a rough chop and leave the flowering part whole. You may think this is too much broccoli but it cooks down and is the perfect amount.
2. Grate the parmesan cheese. I like to use a Microplane because it melts instantly and makes a silky sauce. But note, it is so fine and fluffy that you need twice as much as if it was grated on a box grater. I use ¼ cup coarse grated parmesan cheese and ½ cup Microplane-grated cheese.
3. Once everything is prepped, swirl about ½-1 tablespoon of oil in an 11-inch sauté pan with deep sides. Heat it over medium-high heat for about 30 seconds. Add the package of pancetta and cook on medium-high for three minutes, stirring occasionally.
4. Add the chopped baby broccoli and ¼ cup water to the pancetta. Stir to combine and put the lid on the pan. Cook for two minutes
5. Remove the lid and pour the entire bag of the sweet potato gnocchi into the pan. Add a quarter cup of water and a generous pat of butter. Put the lid back on the pan and let cook for three minutes.
6. Take the lid off the pan and stir. Add the freshly grated Parmesan cheese. Stir to combine and let reduce until a creamy sauce covers the gnocchi and the broccolini, 1-2 minutes.
7. Serve in big bowls and dig in!