



Low-Maintenance Turkey, Leftovers Revamped 'Thanksgiving gnocchi' from the River Café

Serves: 4

ingredients

- 1 pound sweet potatoes, peeled and cut into 1" cubes
- 2 tablespoons extra virgin olive oil, plus more for serving
- ½ teaspoon red chili flakes
- ½ teaspoon dried oregano
- coarse salt
- ¾ pound baking potatoes
- 1 egg, very well beaten
- about 1½ cups all-purpose, unbleached flour, plus more for rolling out
- freshly ground black pepper
- parmesan cheese for serving

preparation

Preheat the oven to 375°F.

Mix together the sweet potatoes with the olive oil, chili, oregano and a large pinch of salt in a roasting tray and cover tightly with aluminum foil. Bake until very soft, about 30 minutes.

Meanwhile, cook the regular potatoes in boiling water with a large pinch of salt until cooked through, about 30-40 minutes. When cool enough to handle, peel and quarter.

Pass the sweet potatoes and the boiled potatoes through a ricer or a food mill into a large mixing bowl. Stir in the egg and a large pinch of salt. Gradually add the flour, stirring first with a wooden spoon and then your hands, until a dough forms. It is essential to do this quickly, otherwise the gnocchi will become very heavy if overworked.



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preparation continued...

Lightly dust a clean board or counter with flour. Divide the dough into 6 pieces. Dust each piece with flour and roll until it's about $\frac{3}{4}$ " in diameter. Cut into 1" long pieces. At this point you can leave the gnocchi as is or roll them on the tines of a fork. Stash the gnocchi on a flour-dusted cookie sheet as you continue rolling and cutting the rest.

When you're ready to eat, bring a pot of water to a boil with a large pinch of salt. Cook the gnocchi, about a dozen at a time, for 4-5 minutes (let them cook for a minute or two after they float to the top). Remove with a slotted spoon, transfer to a warm serving dish and serve drizzled with extra virgin olive oil, a generous grating of parmesan, a pinch of salt and a few grinds of black pepper.