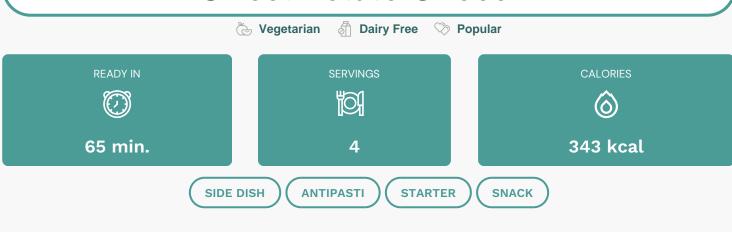


Sweet Potato Gnocchi



Ingredients

1 eggs
2 cups flour all-purpose
1 clove garlic pressed
0.5 teaspoon ground nutmeg
0.5 teaspoon salt
16 ounce sweet potatoes

Equipment

bowl

Ш	oven	
	pot	
	slotted spoon	
	potato ricer	
D :		
ווט	rections	
	Preheat the oven to 350 degrees F (175 degrees C).	
	Bake sweet potatoes for 30 minutes, or until soft to the touch.	
	Remove from the oven, and set aside to cool.	
	Once the potatoes are cool enough to work with, remove the peels, and mash them, or press them through a ricer into a large bowl. Blend in the garlic, salt, nutmeg, and egg.	
	Mix in the flour a little at a time until you have soft dough. Use more or less flour as needed.	
	Bring a large pot of lightly salted water to a boil. While you wait for the water, make the gnocchi. On a floured surface, roll the dough out in several long snakes, and cut into 1-inch sections. Drop the pieces into the boiling water, and allow them to cook until they float to the surface.	
	Remove the floating pieces with a slotted spoon, and keep warm in a serving dish.	
	Serve with butter or cream sauce.	
Nutrition Facts		
	14 400	
PROTEIN 11.43% FAT 4.81% CARBS 83.76%		

Properties

Glycemic Index:58.25, Glycemic Load:45.88, Inflammation Score:-10, Nutrition Score:19.04956532043%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 343.18kcal (17.16%), Fat: 1.81g (2.78%), Saturated Fat: 0.53g (3.29%), Carbohydrates: 70.96g (23.65%), Net Carbohydrates: 65.8g (23.93%), Sugar: 5.03g (5.59%), Cholesterol: 40.92mg (13.64%), Sodium: 370.09mg (16.09%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 9.68g (19.37%), Vitamin A: 16147.51IU (322.95%), Vitamin B1: 0.59mg (39.06%), Manganese: 0.74mg (37.12%), Selenium: 25.36µg (36.22%), Folate: 132.23µg (33.06%), Vitamin B2: 0.43mg (25.24%), Vitamin B3: 4.34mg (21.69%), Iron: 3.81mg (21.15%), Fiber: 5.16g (20.63%), Vitamin B6: 0.29mg (14.65%), Phosphorus: 144.26mg (14.43%), Copper: 0.27mg (13.71%), Vitamin B5: 1.35mg (13.54%), Potassium: 468.15mg (13.38%), Magnesium: 44.07mg (11.02%), Zinc: 0.93mg (6.23%), Calcium: 51.55mg (5.16%), Vitamin C: 2.96mg (3.59%), Vitamin E: 0.45mg (2.99%), Vitamin K: 2.27µg (2.17%), Vitamin B12: 0.1µg (1.63%), Vitamin D: 0.22µg (1.47%)