

Gnocchi in a Brown Butter Sage Sauce

Serves 6

1 lb Meijer Brand Gnocchi
10 tablespoons (1 1/4 sticks) butter, divided
1/3 cup thinly sliced fresh sage
1 1/2 teaspoons (packed) finely grated lemon peel
Fresh Grated Sue Chef Nutmeg
1/4 cup fresh grated Parmigiano Reggiano cheese

Cook 8 tablespoons butter in medium skillet over medium-high heat until butter begins to brown, about 4 minutes. Add sage and lemon peel. Season with salt and pepper. Set sauce aside.

Meanwhile, melt remaining 2 tablespoons butter in large skillet; set aside. Working in 2 batches, cook gnocchi in large pot of boiling salted water until they float to surface, then cook 1 minute longer. Using slotted spoon, transfer gnocchi to skillet with unseasoned melted butter. Sauté all gnocchi over medium-low heat until beginning to brown, stirring occasionally, about 5 minutes.

Pour sage brown butter sauce over gnocchi; toss to coat and warm through, about 1 minute. Grate fresh nutmeg and cheese over each plate serving.