



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Sage Butter Roasted Pork Loin with Garlic Parmesan
Roasted Asparagus and Sweet Potato Gnocchi

Ingredients

Sage Butter Pork Loin
Butter, Sage, Olive Oil, Salt,
Pepper

Sage Butter Gravy
Drippings, Stock, White
Wine, Lemon, Gluten Free
Flour

Brussels Asparagus

Garlic & Oil

Parmesan

Sweet Potato Gnocchi
Sweet Potato, GF Flour, Salt

Directions

Preheat oven to 350. Fill a large pot with water and set on the stove to boil. Take out a fry pan and baking sheet.

Remove ends from asparagus. Spread them out on half the baking sheet and toss with the garlic oil mix. Place the pork on the other half covering light with foil. Place in the oven for 12 minutes. The last 5 minutes, sprinkle asparagus with parmesan cheese.

Pour gravy in a saucepan to reheat.

Heat the fry pan over low-medium heat and add butter or oil, then add gnocchi to the boiling water about 10 at a time. When they float, transfer them to the hot pan and fry them for 2-3 minutes on each side, then transfer to a bowl. Repeat until all gnocchi are cooked.

Once pork and asparagus are cooked, place gnocchi with pork and asparagus finished with gravy.