



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

18. LAN-ROC Pork Chops Brown Butter Sage with Potato Gnocchi

Ingredients

LAC-ROC Chop

Sage Butter
Butter, Sage, Salt & Garlic

Zucchini

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 zucchini and slice into 2" pieces. Spread them out on half the baking sheet and toss with oil, salt and pepper. Place the pork chop on the other half with a pat of sage butter, covering lightly with foil. Place in the oven for 12 minutes. The last 5 minutes, remove foil from chop to brown lightly.

Heat the fry pan over low-medium heat and add remaining sage butter, 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 zucchini are cooked, place gnocchi with pork and zucchini finished with melted butter in the pan.