



## Brown Butter Sauce & Crisped Sage

*The perfect sauce for our Pumpkin Gnocchi!*

### You Will Need:

• $\frac{1}{4}$ C butter
• 2 T minced fresh sage leaves
• $\frac{1}{4}$ C <b>Delavignes Extra Virgin Olive Oil</b>
• $\frac{1}{2}$ C shaved parmesan cheese
• <b>Delavignes Mushroom &amp; Sage Infused Olive Oil</b> for drizzling

### Instructions:

In a large skillet over High heat add the butter when pan is very hot. Let butter sit undisturbed until just melted and the edges have begun to caramelize. Whisk in the minced sage and cook for 30 seconds. Turn heat to Low and add the **Delavignes Extra Virgin Olive Oil** and Pumpkin Gnocchi, tossing gently until gnocchi are heated through. Serve immediately with a generous sprinkle of shaved Parmesan cheese and a drizzle of **Delavignes Mushroom & Sage Infused Olive Oil**.