



Severino

# 790236 - Sweet Potato Gnocchi

Gnocchi made with a Sweet Potato base. Serves perfectly with an alfredo or a tomato cream sauce. Pairs well with brown butter, sage and a touch of cinnamon if you want to go on the sweeter side.



### \* Benefits

Sweet Potato Gnocchi

### Ingredients

Sweet Potatoes (Sweet Potatoes, Water, Cane Sugar), Unenriched Durum Wheat Flour, Potato Flakes (Potato), Water, Cage-Free Liquid Whole Eggs (Citric Acid), Salt, Ground Sage.  
Contains: Wheat, Eggs

### ⚠ Allergens

#### Contains:

eggs wheat

#### Free From:

crustaceans fish milk peanuts  
 soy tree nuts

## Nutrition Facts

Servings per Container 63  
Serving size 85.0g (85g)

Amount per serving  
**Calories 180**

% Daily Value\*

Total Fat	1g	1%
Saturated Fat	0.23g	1%
Trans Fat		
Cholesterol	10mg	3%
Sodium	500mg	22%
Total Carbohydrate	39g	14%
Dietary Fiber	3g	11%
Total Sugars	6g	
Includes 3g Added Sugar		6%
Protein	5g	
Vitamin D	0.06mcg	0%
Calcium	32.05mg	2%
Iron	1.12mg	6%
Potassium	326mg	7%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Handling Suggestions

keep frozen

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Severino	Severino Pasta Mfg. Co.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
00197644122691	90236	790236	00029737092362		1/12 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13lb	12lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	12in	4in	0.33ft3	12x9	270days	-2°F / -5°F

### Serving Suggestions

gnocchi served with sauce for a meal

### Prep & Cooking Suggestions

Bring 4-5 quarts of salted water to a boil. Gently add pasta and stir for 1 minute. Lightly boil for 2-3 minutes or until al dente. Drain and serve with your favorite homemade sauce.



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### Nutrition Analysis - By Measure

Calories	180	Total Fat	1g	Sodium	500mg
Protein	5	Trans Fats		Calcium	32.05mg
Total Carbohydrates...	39g	Saturated Fat	0.23g	Iron	1.12mg
Sugars	6g	Added Sugars	3g	Potassium	326mg
Dietary Fiber	3g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)		Vitamin D	0.06mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

### Additional Images

