

## 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.



#### Handling Suggestions

keep frozen

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.

# Product Specifications

Br		Μ	lanufa	cturer	Product Category						
Sev	Se	everir	no Pas	sta Mfg							
UPC		MFG	MFG #		ŧ	GTIN		Pack	Pack Desc.		
00197644122691		1 9023	6	79023	6 00	0029737092362			1/12 LB		
Gross Weight		Net Wei	Net Weight		Country of Origin		Kosh	er Cl	hild Nutrition		
13lb		12lb		United States		No					
Shipping Information											
Length	Width	Height	Volu	ume	TIxHI	Shelf Li	fe St	orage Temp From/To			
12in	12in	4in	0.3	3ft3	12x9	270day	/s	-2°F / -5°F			





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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(IU)•		Vitamin D	0.06mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

### Additional Images



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