

# Purple Sweet Potato Vegan Gnocchi with Leek, Mushroom and Coconut Cream Sauce

## Ingredients

### For the Gnocchi

- 2 medium-sized purple sweet potatoes (about 1.5 lb.)
- 1½ cups whole wheat flour
- 1 TBSP. olive oil
- Pinch of salt

### For the Cream Sauce

- 3 cloves of garlic
- 6 oz. cremini mushrooms
- 1 large leek
- Olive oil, for sautéing
- 1 13.5 oz. can of full fat, unsweetened coconut milk
- ¼-½ tsp. chili powder
- 1 TBSP. corn starch
- Salt and pepper, to taste

## Steps

1. Prepare your potatoes by cleaning, peeling (optional, for a smoother finish), and setting them to boil in a medium sized saucepan until they are cooked and easily pricked with a fork. Drain, and place in your food processor. Pulse until it is fairly smooth, then add the salt, oil, and flour (half cup at a time), processing until it forms a soft dough (if it is very sticky, add a little more flour).
2. On a well-floured surface take a handful of the dough and roll into a long snake. Use a dough scraper or a knife to cut small pieces, about the size of a quarter. For the classic gnocchi look, gently roll each piece over the tines of a fork (completely optional). Place the finished pasta on a floured plate, and repeat until all the dough is used.
3. Start the sauce by mincing the garlic, slicing the mushrooms, and cutting the white part of the leek into thin half-moons. Heat some olive oil in a large skillet, and add the garlic and mushrooms, sautéing for a minute before adding the leeks. Let the vegetables cook for a couple minutes, until fragrant before adding the



coconut milk. Bring up to a simmer and whisk in the cornstarch and chili powder, as well as salt and pepper to taste. Allow to simmer and thicken, stirring occasionally, while you cook your gnocchi.

4. Boil water in a saucepan, and add gnocchi one by one- don't overcrowd the water, and cook the pasta in a few batches if necessary. After 3-4 minutes the gnocchi will have cooked and will rise to the top. Use a slotted spoon to scoop up the cooked gnocchi, and add them directly to the skillet with sauce. Toss gently and serve.