

Sweet Potato Pasta with Pecan Gremolata

(Serves 6-8)

3 medium sweet potatoes
2 T butter
½ tsp sea salt
1/2 cup pecan gremolata
cooked pasta

Peel sweet potatoes, and cut into 1/8-inch-thick rounds using a mandolin. Stack several potato slices on a cutting board; cut lengthwise into 1/4-inch-wide strips. Continue stacking and cutting until all potatoes are used.

Melt butter in a large skillet over medium heat; add potato strips and sea salt. Sauté 6 to 8 minutes or until al dente. Be sure not to overcook the strips or they will become mushy. Add 1/2 cup Pecan Gremolata, and toss gently to coat. Serve with cooked pasta, or serve alone.

Pecan Gremolata (makes about 1 cup)

¾ cup pecans
¼ cup grated Parmesan cheese
¼ cup finely chopped fresh parsley
1-2 T lemon juice, freshly squeezed
1 T lemon zest
1 clove garlic, minced finely
sea salt to taste

Coarsely grind pecans in a food processor. Place in a bowl with grated cheese, parsley, lemon juice and zest and garlic. Season with sea salt. Serve with sweet potatoes and pasta.



ATLANTA BOTANICAL GARDEN