



## Sage and Brown Butter

**Recipe Source:** Modified recipe from [holisticfoodie.com](http://holisticfoodie.com)

**Fresh from the garden:** Sage

<b>Equipment:</b>	<b>Ingredients:</b>
Pan	5 tablespoons of unsalted butter
Wooden spoon	1/2 cup sage leaves (packed tightly)
Measuring spoons and cups	3 tablespoons of pumpkin seeds (raw)
Chopping board	salt and pepper, to taste
Knife	Freshly grated parmesan (for serving)

### What to do:

1. Place the butter in a pan and heat on low. Let it melt, stirring constantly with a wooden spoon until bubbling and browned. It will start to smell nutty and look brown and foamy. Don't stop stirring, it can easily burn. This should take about 5 to 8 minutes. Adjust the heat as needed to medium-low to avoid burning. During the last minute, add the sage leaves and pumpkin seeds and let them fry in the butter. Remove the pan from the heat.
2. Add in the gnocchetti and toss for about one minute, until everything is coated. Season with salt and pepper.
3. Serve with parmesan on top. Enjoy!