

# Cacio E Pepe Sweet Potato Noodles



## Servings: 4

*2 medium sweet potatoes*  
*2 tablespoons olive oil*  
*1 1/2 teaspoons salt*  
*1 tablespoon unsalted butter*  
*1 teaspoon black pepper*  
*1/2 cup parmesan cheese, shredded*

Using a spiralizer create your sweet potato noodles. If you don't have a spiralizer use a box grater and slowly drag your sweet potatoes across the largest holes of the box grater.

In a large skillet heat 1 tablespoon of olive oil over medium-high heat.

Add the sweet potato noodles and salt. Cook tossing occasionally until slightly softened.

Add unsalted butter, remaining olive oil, and black pepper. Stir until the butter is melted.

Add the noodles to plates and top with parmesan cheese.

Serve

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Per Serving (excluding unknown items): 258 Calories; 17g Fat (59.5% calories from fat); 12g Protein; 14g Carbohydrate; 2g Dietary Fiber; 28mg Cholesterol; 1252mg Sodium; 3g Total Sugars; trace Vitamin D; 374mg Calcium; 1mg Iron; 255mg Potassium; 238mg Phosphorus. Exchanges: .