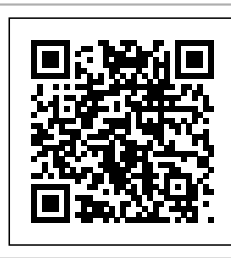


# Potato Gnocchi



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 20 minutes**

**Cook Time: 10 minutes**

## Ingredients

\_\_ 2 lb of either boiled potatoes, mashed until very smooth or 2 lb of leftover mashed potatoes

\_\_ 2 cups of ALL Purpose Flour

\_\_ 1/4 tsp of Salt

\_\_ Sauce of Choice

1) On a lightly floured work surface, start mixing together the mashed potatoes, flour and salt and then start kneading (add a touch more flour at a time if the dough is too sticky but dont over do it or they will be heavy and dense) until the dough comes together.

2) Take about a golf size ball of dough, roll into a 3/4 inch rope and cut 1/2 inch pieces, then roll each piece on the back of a fork to create ridges.

3) Line a couple baking sheets with a lint free kitchen towel, sprinkle with flour and add the gnocchi on a single layer (youll need a couple of baking sheets for this) then loosely cover with another towel and set them aside for a couple hours.

4) When ready to serve, boil in salted water until they float, then toss them in a hot skillet with some oil to crisp up and your choice of sauce.

SO GOOD!!!

