

MAKES
AROUND
4 PORTIONS

SIMPLE STORE CUPBOARD & MONEY-SAVING LEFTOVER RECIPES
HOMEMADE GNOCCHI

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Whilst there might not be much pasta left on the shelves why not try this simple & tasty gnocchi recipe? Serve with a simple sauce or some basil pesto, grate some cheese over the top for a delicious dinner.

TIPS

- You can add in sweet potato or squash rather than potato
- The gnocchi can be made the night before and cooked the next day

INGREDIENTS

- 1 kg potatoes
- 3 eggs, beaten
- 300g plain flour – you can use bread flour, pasta flour or wholemeal flour
- Pinch of salt

STEP 1.

Cook the potatoes in their skins in an oven until soft – basically as you would a jacket potato but for a bit longer so they are super soft!

STEP 2.

Scoop out the middle & pop them in a bowl – keep the leftover skins for something else!

STEP 3.

Mash the potatoes to ensure you have no lumps and they are light and fluffy

STEP 4.

Put the mash into a bowl, pour in your eggs and sprinkle over some but not all of the flour, salt

STEP 5.

With your hand start to mix everything together adding more flour as needed until it becomes a dough (a bit like pastry)

STEP 6.

Divide the mixture into 3 & then roll a piece at a time, about the size of a thumb. Once shaped roll on the back of a fork to get that classic gnocchi look! Keep the surface well-floured so they don't stick

STEP 7.

Bring a large pot of salted & oiled water to the boil, add a portion of gnocchi at a time cook for 2 minutes, drain the excess water off

STEP 8.

To finish pan fry the gnocchi to give it a wonderful golden colour & drizzle over your sauce & some grated cheese