

GNOCCHI

with Tomato Sauce

4 servings

1½ lbs	potatoes, peeled and cut in pieces	750 g
1½ cups	flour	375 mL
2	egg yolks, beaten	2
¼ cup	PASTENE Grated Parmesan Cheese	60 mL
	pinch of nutmeg	
	salt and pepper	
	tomato sauce (see recipe below)	
	PASTENE Grated Parmesan Cheese	

- Boil potatoes in salted water until tender. Drain well and continue cooking 2 minutes, until dry. Mash potatoes with a fork.
- Add most of the flour, egg yolks, Parmesan cheese, and nutmeg. Mix to a smooth dough. Add more flour if necessary to make a dough that does not stick to your hands.
- Place dough on a floured surface. Cut into 4 pieces, and roll each into a long rope about ½ inch (1 cm) in diameter. Cut each rope into 1 inch (2.5 cm) lengths. Flatten each piece gently with a fork or fingertip.
- Drop pieces of dough, a few at a time, into boiling salted water. As soon as they rise to the surface, remove them with a slotted spoon, drain well and keep hot until all gnocchi are cooked. Serve with tomato sauce and grated Parmesan.

PASTENE

Tomato Sauce

4 servings

4 tbsp	PASTENE Pure Olive Oil	60 mL
3	garlic cloves, chopped	3
1	can (28 fl. oz/796 mL) PASTENE Diced Ready Spiced Tomatoes, or PASTENE Chunky “Kitchen Ready” Ground Tomatoes	1
1 tbsp	chopped fresh oregano	15 mL
6-8	fresh basil leaves	6-8
	salt and freshly ground black pepper	

- Heat olive oil in a large skillet over medium heat. Cook the garlic until soft, but not browned.
- Increase the heat to high and add tomatoes. Add salt and pepper to taste. Cook 5 to 7 minutes, stirring frequently. Remove from heat and stir in the oregano and basil. Serve with gnocchi or pasta.

