

Gnocchi with Tomato Sauce

Ingredients:

Gnocchi

1 ml	salt
2	medium potatoes
125 -250 ml	all-purpose flour
1	small egg, beaten

Tomato Sauce

15 ml	oil - sautéing onions & garlic
1/2	small onion finely diced
1-2	garlic cloves
1 can	diced tomatoes (398 ml)
125 mL	grated parmesan cheese

seasonings of your choice-

salt, pepper, oregano, garlic, parsley, basil, marjoram, Italian seasoning

Method:

1. Prick potatoes with a fork then bake potatoes in oven at 350 degrees for 1 hour. When cool enough to touch, peel off skin and any brown spots.
2. Grate potatoes with large hole grater, put into a large bowl. Add slightly beaten egg and salt to the potatoes.
3. Heat oil in a large saucepan over medium heat. Add onion and garlic; cook, stirring occasionally, until onion is translucent, 5 to 7 minutes. Do not burn.
4. Empty can of tomatoes into the pot and warm over medium heat, add seasonings as desired. Simmer over medium-low heat until pasta is ready.
5. Bring a large pot of salted water to a boil. Having it ready for the gnocchi when it is made.
6. Add flour very gradually to the potato egg mixture. Turn out onto a lightly floured surface.
7. Knead until dough forms a ball. Knead for additional 4 minutes, adding flour as necessary, until the dough is dry to the touch.
8. Divide the dough into 4 equal balls. Roll each into a rope about 3/4 inches in diameter and cut into 1 inch pieces to form the gnocchi.
9. Drop gnocchi into boiling, salted water and cook just until they float to surface and one more minute. Use a slotted spoon to remove from pot.
10. Serve gnocchi in bowls, layer with tomato sauce and sprinkle grated cheese on top.

