



Day after Thanksgiving Gnocchi

Makes 8 servings | Serving size: ½ cup

PREP TIME

15 min

COOK TIME

15 min

TOTAL TIME

30 min

I was always very intimidated to make gnocchi—it just sounded like something that was going to be really difficult. But it's actually sooo easy!! With only three ingredients, it's an incredibly quick meal.

Ingredients

- 1 cup leftover mashed potatoes
- 2 beaten eggs
- 1½ cups all-purpose flour



Directions

1. Fill a large pot with water, then bring it to a boil.
2. While water is heating up, mix together all the ingredients in a medium bowl.
3. Knead for about 5 minutes, or until it has a doughy texture.
4. On a floured surface, divide the dough into three balls.
5. Using your hand, roll out each ball into a long rope.
6. If you have a gnocchi roller, use it to roll out the dough. Alternatively, you can use the prongs of a fork to make small indentations.
7. Cut each gnocchi about 1 inch long.
8. Once the water is boiling, add a third of the gnocchis to it.
9. They'll sink to the bottom, then rise to the top.
10. Once they're at the top, cook for an additional 3 minutes.
11. Skim them off of the top, then set them aside.
12. Cook the remaining batches of gnocchi.
13. Serve with your favorite sauce—marinara is a great one!