

Quick Gnocchi

By: Sandy Metzler

"An easier version of an Italian favorite, using instant mashed potatoes. This recipe can easily be double, tripled, etc. I make multiple batches, and freeze. To freeze, put on cookie sheets until frozen, and then put into plastic bags. Serve with your favorite spaghetti sauce."

Yield 2 servings

Ingredients

1 cup dry potato flakes
1 cup boiling water
1 egg, beaten
1 teaspoon salt
1/8 teaspoon ground black pepper
1 1/2 cups all-purpose flour

Directions

1. Place potato flakes in a medium-size bowl. Pour in boiling water; stir until blended. Let cool.
2. Stir in egg, salt, and pepper. Blend in enough flour to make a fairly stiff dough. Turn dough out on a well floured board. Knead lightly.
3. Divide dough in half. Shape each half into a long thin roll, the thickness of a breadstick. With a knife dipped in flour, cut into bite-size pieces.
4. Place a few gnocchi in boiling water. As the gnocchi rise to the top of the pot, remove them with a slotted spoon. Repeat until all are cooked.