

Gnocchi

serves 4-6

2 cups dry potato flakes

2 cups boiling water

2 eggs -or- 4 TBS water mixed with 2 TBS egg powder

2 tsp. salt

¼ tsp. pepper

1 ½ cups flour

1 jar marinara sauce

2/3 cup grated parmesan cheese

Pour boiling water over potato flakes and mix. Let cool. Begin heating a pot of water to boil. Sift egg powder (if using) and add to water, mixing well. Add salt and pepper to egg mixture. Add egg mixture and flour to potatoes, mixing with hands into a firm dough. Knead lightly and form into a ball. Divide into fourths.

Working one portion at a time, roll the dough out on a floured board into a long roll about an inch in diameter. Cut into bite sized pieces. Against the tines of a fork, use your index finger to indent each dumpling. Add the dumplings (each quarter portion at a time) to the boiling water and cook until gnocchi float to the top. Remove using a slotted spoon and serve topped with sauce and parmesan cheese.