

# Gnocchi



This simple potato, flour, and egg recipe is one my family has used for generations.

By Anna

**Prep:** 30 mins

**Cook:** 30 mins

**Total:** 1 hr

**Servings:** 4

**Yield:** 4 servings



## Ingredients

2 potatoes

2 cups all-purpose flour

1 egg

## Directions

Bring a large pot of salted water to a boil. Peel potatoes and add to pot. Cook until tender but still firm, about 15 minutes. Drain, cool and mash with a fork or potato masher.

Combine 1 cup mashed potato, flour and egg in a large bowl. Knead until dough forms a ball. Shape small portions of the dough into long "snakes". On a floured surface, cut snakes into half-inch pieces.

Bring a large pot of lightly salted water to a boil. Drop in gnocchi and cook for 3 to 5 minutes or until gnocchi have risen to the top; drain and serve.

## Editor's Note:

Serve with [marinara sauce](#) or [pesto sauce](#).

## Nutrition Facts

**Per Serving:** 329 calories; protein 9.7g; carbohydrates 67g; fat 2g; cholesterol 53mg; sodium 21.5mg.