

POTATO GNOCCHI IN A TANGY TOMATO SAUCE



Serving: 2

Cooking Time: 10 minutes

Prep Time: 30 minutes

INGREDIENTS

- 1 onion, finely chopped

- 2 garlic cloves, finely chopped
- 1 x 400g tin whole peeled tomatoes
- Salt, to taste
- 1 green chilli, chopped
- 30g fresh basil
- **Ingredients for gnocchi:**
- 2 large potatoes, boiled
- 180g cake flour
- Salt, to taste
- 1 large egg, lightly beaten

INSTRUCTIONS

1. For the tomato sauce, sauté the onion and garlic in a little oil and add the tomatoes and 125ml (½ cup) of water and season. Add the chilli and basil, cover and cook for (+/- 30 minutes). Remove from the stove and with a hand-held blender, blend until smooth.
2. To make the gnocchi, put the potatoes in a bowl and with a potato masher, mash until smooth. Add the rest of the ingredients and knead into a ball. On a lightly floured work surface, shape small portion of the dough into long strands and cut into ½ cm pieces.
3. Bring a large pot of salted water to a boil. Drop in the gnocchi and cook for (+/- 2 minutes) or until the gnocchi have risen to the surface. Drain and continue until all the gnocchi are cooked.
4. Serve the gnocchi topped with the tomato sauce and sprinkle with freshly grated Parmesan if desired.