

## Potato Gnocchi

2 large baked potatoes

2 eggs

1 ½ cups of flour

1 teaspoon salt

Pinch of black pepper

1. Pot a large pot of water half full on high heat. Remember to salt your water.
2. Peel potatoes and cut into small pieces. Mash potato pieces in a large bowl with a fork until mashed. Potatoes should be slightly warm.
3. Beat eggs with a fork and add them to the potatoes along with flour, salt and pinch of black pepper. Mix with your hands until the dough is well combined and the dough is smooth.
4. Turn dough onto a lightly floured counter. Lightly knead the dough. Roll dough out into ½ inch thick logs.
5. Cut each log into ½ inch pieces using flour to keep pieces separate. Roll each piece of gnocchi over the tines of a fork to create ridges to hold sauce.
6. Place pieces into boiling water to cook. As pasta boils it will rise to the top of the bowl. Allow them to cook for 1 to 2 minutes once they start to float.
7. Use a slotted spoon to remove from the pot and place on a plate. While you make the sauce below.

## Butter & Nut Spinach Sauce

1/4 cup olive oil

1/2 cup spinach, cut into small strips

1 clove minced garlic

2 tablespoons butter

1/3 cup chopped walnuts

1. Heat a nonstick skillet over medium high heat with oil in it. Do not heat oil until gnocchi are done cooking.
2. Add garlic and spinach to the oil and allow garlic to cook and spinach to wilt. Add chopped walnuts and butter to the dish. When butter is melted, add the gnocchi and heat through.
3. Toss lightly to coat.
4. Serve with a sprinkle of parmesan cheese.