

EASY RICOTTA GNOCCHI

9 ingredients · 25 minutes · 12 servings



INGREDIENTS

- 3/4 cup All Purpose Flour (plus more for baking sheet and work bench)
- 1 oz Parmigiano Reggiano Cheese, Finely Grated (about 1/3 cup, plus more for serving)
- 2 tsps Lemon Zest
- 1 cup Whole Milk Ricotta Cheese
- 1 Large Egg
- 2 tbsps Butter (optional)
- 2 Cups Warmed Marinara Sauce, Optional (see our homemade marinara sauce recipe)

NUTRITION

Amount per serving

Calories 51	Cholesterol 15mg
Fat 6g	Sodium 1mg
Carbs 0g	Vitamin A 178IU
Fiber 0g	Vitamin C 1mg
Sugar 0g	Calcium 3mg
Protein 0g	Iron 0mg

DIRECTIONS

1. Line a baking sheet with parchment paper or aluminum foil. Scatter a few tablespoons of flour on top.
2. Mix 3/4 cup of flour, parmesan cheese, and lemon zest in a large bowl until well blended. Make a well in the center of the flour mixture then add the ricotta cheese and egg. Using a wooden spoon, stir until the dough comes together. The dough should come together within 20 to 30 strokes of your spoon. To keep the gnocchi light when cooked, be careful not to overwork the dough.
3. Transfer dough to a well-floured work bench and pat it together. Shape into a rectangle then cut into 4 even pieces. If the dough is tacky, add a little more flour.
4. Gently roll each piece into a 12-inch long rope about 3/4-inch thick, adding more flour as necessary to prevent sticking.
5. Cut the ropes into 3/4-inch pieces then transfer to the prepared baking sheet with flour. Shimmy the baking sheet so that the flour lightly coats each piece. Cook gnocchi or freeze for later.
6. Bring a pot of salted water to a boil. Add gnocchi and cook 2 to 3 minutes or until the gnocchi begin to float. As they finish cooking, use a slotted spoon to remove from water.
7. If serving with butter and marinara sauce, while the gnocchi cook, melt butter in a wide skillet over medium heat. When the butter is bubbling add the cooked gnocchi. Cook, shaking the pan occasionally, until gnocchi has browned on all sides, about 3 minutes. Toss with warmed marinara sauce and serve topped with parmesan cheese.