Gnocchi with Tomato Sauce

**Ingredients:**

**Gnocchi Tomato Sauce**

15 ml oil - sautéing onions & garlic

1 ml salt 1/2 small onion finely diced

2 medium potatoes 1-2 garlic cloves

125 -250 ml all-purpose flour 1 can diced tomatoes (398 ml)

1 small egg, beaten 125 mL grated parmesan cheese

**seasonings of your choice**-

salt, pepper, oregano, garlic, parsley, basil, marjoram, Italian seasoning

**Method:**

1. Prick potatoes with a fork then bake potatoes in oven at 350 degrees for 1hour. When cool enough to touch, peel off skin and any brown spots.
2. Grate potatoes with large hole grater, put into a large bowl. Add slightly beaten egg and salt to the potatoes.
3. Heat oil in a large saucepan over medium heat. Add onion and garlic; cook, stirring occasionally, until onion is translucent, 5 to 7 minutes. Do not burn.
4. Empty can of tomatoes into the pot and warm over medium heat, add seasonings as desired. Simmer over medium-low heat until pasta is ready.
5. Bring a large pot of salted water to a boil. Having it ready for the gnocchi when it is made.
6. Add flour very gradually to the potato egg mixture. Turn out onto a lightly floured surface.
7. Knead until dough forms a ball. Knead for additional 4 minutes, adding flour as necessary, until the dough is dry to the touch.
8. Divide the dough into 4 equal balls. Roll each into a rope about 3/4 inches in diameter and cut into 1 inch pieces to form the gnocchi.
9. Drop gnocchi into boiling, salted water and cook just until they float to surface and one more minute. Use a slotted spoon to remove from pot.
10. Serve gnocchi in bowls, layer with tomato sauce and sprinkle grated cheese on top.

**Recipe Notes and Additions**

Special Instructions:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Notes for Future Use:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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