

Gnocchi in Creamy Pea Sauce

Ingredients

1 medium russet potato (250 grams), peeled and quartered
1/2 tsp salt
Pinch pepper
1/2 cup all-purpose flour

1/4 lemon, juiced
1/4 cup frozen peas
1/2 cup heavy cream
1/4 cup ricotta cheese
1/2 tsp salt
1/4 tsp dry basil
1/4 tsp dry oregano
1/4 tsp garlic powder
1/8 tsp smoked paprika
1/8 tsp pepper

Instructions

1. In a pot boil water and potatoes until they can easily be pierced with a fork.
2. Place potatoes in large mixing bowl and sprinkle with salt and a pinch of pepper. Use a potato masher to mash potatoes until relatively free of lumps.
3. Sprinkle half of the flour over the potato and use a fork to mix gently until mixture is soft and not dry but not sticky. Add more flour as needed.
4. Shape dough into a thick disk, cut in half.
5. Roll each one of the pieces of “dough” into a log/snake. Cut log into little cylinders, each about the size of a slightly elongated playing dice.
6. Bring a pot of water to a boil and cooking in batches add the gnocchi to the pot. Let the gnocchi float to the top of the water, cook for 30 seconds then use a slotted spoon to transfer into an empty bowl. Repeat to cook all gnocchi.
7. Drain the water from the pot and into the same pot add the heavy cream, ricotta, salt, basil, oregano, garlic powder, smoked paprika and pepper. Whisk to combine and bring to a gentle simmer.
8. Add the peas to the pot of sauce and cook for 1 minute.
9. Add the gnocchi to the pot and coat evenly in the sauce.
10. Squeeze the lemon juice into the gnocchi and mix in.
11. Serve in a bowl and enjoy!