

# Gnocchi Pomodoro

YIELD: 6 servings

*3 pounds baking potatoes*

*1 extra large egg*

*2 cups all-purpose flour*

*Pinch salt*

*½ cup canola oil*

*1 24oz jar **Costantino's Kitchen Tomato/Basil Pasta Sauce**, heated*

*¼ cup Parmesan cheese, grated*

Boil the whole potatoes until they are soft (about 45 minutes). While still warm, peel and pass through potato ricer. Boil 6 quarts of water in a large stock pot. Make well in center of potatoes and sprinkle with the salt and all the flour. Crack the egg into the center of well and using a fork, incorporate the potatoes, salt, flour and egg. Once egg is mixed in, bring dough together, kneading gently until a ball is formed. Knead gently another 4 minutes until ball is dry to touch. Roll baseball-sized balls of dough into  $\frac{3}{4}$  inch diameter rods. With a knife, cut the rods into 1-inch long pieces. Lightly roll pieces off of the back end of a fork, or the concave side of cheese grater, until all the pieces are finished. From this point, they can be individually frozen before moving to a ziptop bag. Otherwise, drop them into boiling water and cook until they float (about 1 minute). Remove them with a spider or skimmer and toss them with the sauce. Garnish with Parmesan cheese and serve hot.