

Ricotta Gnocchi with Pesto

Time: 1 hour

Servings: Four servings

Level: Easy

Ingredients:

- o 1 pound, whole milk ricotta (strained overnight)
- o 2 eggs
- o ½ cup Parmesan cheese, grated
- o ¾ cup cassava flour
- o pinch of salt
- o pinch of ground black pepper

Pesto

- o 2 cups basil leaves (can substitute spinach, kale, carrot tops)
- o 1/3 cup pine nuts (can substitute walnuts or macadamia nuts)
- o 1 clove garlic, finely minced
- o 1/3 cup extra virgin olive oil
- o 1/3 cup grated Parmesan cheese
- o ¼ teaspoon salt
- o pinch of black pepper

Directions:

- 1) In a large mixing bowl, whip strained **ricotta**, **eggs**, and **Parmesan cheese**. Add **salt** and **pepper**.
- 2) Add in **cassava flour** and mix until incorporated.
- 3) Place the ricotta mixture in a piping bag with a large tip.
- 4) Pipe out a several straight line on a parchment-lined baking sheet. Use a butter knife to score the mixture, about every inch.
- 5) Place piped and scored gnocchi mixture into the freezer until frozen (about 20 minutes) ready to boil.
- 6) Make pesto by placing **basil leaves**, **pine nuts**, **garlic**, **olive oil**, **Parmesan**, **salt**, and **pepper** into a mini chopper and pulse into well combined. Taste and adjust seasoning as needed.
- 7) Bring a large pot of water to a boil. Add about 1 teaspoon of salt.
- 8) Remove the gnocchi from the freezer and break apart the pieces using a knife.
- 9) Boil the gnocchi for 4 minutes. Toss with pesto. Top with additional grated Parmesan if desired.

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