

## Ricotta Gnocchi Recipe

Prep Time: 20 min | Cook Time | Cook Time: 20 min | Cook Time | Servings: 20 min | Cook Time

### Ingredients

- Ingredients:
- 1 cup ricotta cheese (drained)
- 1 large egg
- 1/2 cup grated Parmesan cheese
- 3/4 to 1 cup all-purpose flour (plus extra for dusting)
- 1/2 tsp salt
- 1/4 tsp black pepper
- Optional: pinch of nutmeg

### Instructions:

1. Instructions:
2. In a large bowl, mix ricotta, egg, Parmesan, salt, pepper, and nutmeg (if using)
3. Gradually add flour until a soft, slightly sticky dough forms
4. Transfer dough to a floured surface and divide into 4 equal parts
5. Roll each piece into a rope about 1/2 inch thick
6. Cut ropes into 1-inch pieces. Optionally, roll pieces on a fork for ridges
7. Boil salted water and cook gnocchi in batches. When they float (2-3 min), they're done
8. Drain and serve with your favorite sauce like browned butter with sage, marinara, or pesto
9. Serving Suggestions
10. Serving Suggestions:
11. Top with extra Parmesan and serve with browned butter sage sauce, tomato sauce, or pesto
12. Storage Tips
13. Storage Tips:
14. Refrigerate uncooked gnocchi on a floured tray up to 1 day or freeze for up to 2 months
15. Watch the Recipe
16. Watch the Recipe:
17. Ricotta Gnocchi Recipe

18. <https://www.youtube.com/watch?v=AKZpNxNn4Z>

### **Notes**

- Serve warm with love. Great for gatherings or weeknight meals.

### **Estimated Nutrition (per serving):**

Calories: 420 kcal

Protein: 23g

Fat: 21g

Carbs: 30g



<https://www.flavorfulhearts.com>