SKILLET GNOCCHI

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Ingredients:



- 2 Cups Cooked, Baked or Mashed Potatoes
- 1 Egg Yolk
- ¾ Cup - 1 Cup All-Purpose Flour
- Grated Pecorino or Parmesan Cheese
- 6 fresh sage leaves or ½ Tsp. Dried Sage
- ¼ Cup Butter
- Salt
- Pepper

Instructions:

1. If using baked potatoes, mash the potato with a fork or ricer.
2. Make a well in the center of your potatoes.
3. Into the well add the egg yolk, a pinch of salt and a little grated cheese. Beat the yolk, slowly adding in more flour bit by bit as a dough starts to form.
4. Once fully combined, let dough sit for about 15 minutes.
5. Roll the dough into a snake and cut it into little, bit-size dumplings. Make grooves it them by rolling across the tines of a fork. Keep the pieces separated so they don't stick to eachother.
6. Heat a pan over medium heat and drop in two tablespoons of butter.
7. Cook the gnocchi in the butter until they start to brown, moving around the pan so they don't stick.
8. Add sage and cook until gnocchi reaches desired color. If they appear dry, add butter as needed. Stir in salt and pepper to taste.
9. Add additional cheese as desired and serve.

TIP: *Add protein and vegetables into the skillet to make this a complete one-pot meal!*

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