

## RICOTTA GNOCCHI WITH SPINACH



### **Ingredients (serves 6 people):**

#### **Gnocchi**

1 kg red potatoes

½ kg of ricotta

300 g cooked and squeezed spinach

200 g of wheat flour

4 eggs

Salt to taste

Grated Nutmeg to taste

#### **Sauce**

3 kg of peeled tomatoes and chopped seeds

½ pack of basil leaves

1 chopped onion

Olive oil to taste

3 cloves garlic, crushed

Grated Parmesan cheese to taste

Basil leaves to decorate to taste

**Preparation:**

1. For gnocchi to cook potatoes and spinach in the same water separately. Reserve.
2. Crush the ricotta and mix with eggs and add salt and nutmeg to taste.
3. Squeeze the potato and add the flour and spinach until it forms a dough.
4. Cool and make 1 cm diameter rolls and cut into 2 cm pieces.
5. Press in the middle and roll over the teeth of a fork.
6. For the sauce to heat the olive oil in a pan and fry the garlic and onion until it begins to brown.
7. Add tomatoes, salt and pepper and cook for fifteen minutes with the pan covered.
8. Place the basil, stir well and let it cook for ten minutes over low heat.
9. Cook the gnocchi in plenty of salted water and when they rise to the surface drain with a slotted spoon and place on plates.
10. Serve the tomato sauce over the warm gnocchi garnished with basil leaves to taste.
11. Serve with Parmesan cheese to taste apart.