

# Fried Gnocchi with Spinach & Tomato



## Recipe By Jaxters

**Ref:** 784

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

16 Cherry tomatoes

250 g Fresh Spinach washed

2 Garlic cloves finely chopped

1/4 tsp Salt

1/2 tsp Freshly ground black pepper

3 tbsp Olive oil

### Gnocchi

700 g King Edward Potatoes baked

150 g Self-raising flour

1 tsp Onion granules

1/2 tsp Salt

1/2 tsp Ground white pepper

### Garnish

sprinkle Vegan Parmesan cheese grated (optional)

## Method

**Step 1** - In the oven bake the potatoes in their skins at 180°C for 1 hour 15 mins, remove set aside & allow to go cold.

**Step 2** - Scoop out potato flesh with a spoon into a bowl, add flour, salt & pepper & mix well, cover & set aside.

**Step 3** - Make the gnocchi, flour a worktop then roll our potato mixture into cylinders about 2cm in diameter, then cut in 2cm pieces, next use a fork prongs & press indentations into each one.

**Step 4** - Place a saucepan with salted boiling water on the hob & cook the gnocchi until they float, scoop out with slotted spoon, you may need to do in batches, then set aside apart to cool.

**Step 5** - In a frying pan on a med heat add oil & cooked gnocchi & fry until light brown then turn to do the other side, then remove & set aside, you may need to do in batches.

**Step 6** - In the same pan add tomatoes & garlic cook stirring for 2 to 3 mins until soft, add salt, pepper, spinach & fried gnocchi, cook stirring until spinach has wilted & all is hot then serve.

## Suggestion & Tips

Have with a salad. You can use ready made vegan Gnocchi.