

## Cook's Country

# Instant Mashed Potato Gnocchi with Tomato-Basil Sauce

**SERVES** Serves 4

**TIME** 1½ hours

### WHY THIS RECIPE WORKS

Gnocchi are both delicious and fun, and they can actually be easy to make—with a little help from a convenience product. We simply combined instant mashed potato flakes, all-purpose flour, salt, water, and a whole egg and stirred until the mixture formed a ball. After a 3-minute rest for the potato flakes and flour to fully hydrate and the dough to relax, we kneaded the dough and gave it another quick rest. Then we divided the dough into six even pieces and rolled each piece into a ¾-inch-thick log before cutting it into ¾-inch dumplings. We shaped the dumplings, added them to salted boiling water, and cooked them for about 1½ minutes. Then we tossed them with a simple tomato-basil sauce. These gnocchi also keep wonderfully in the freezer, extending their shelf life and making a future dinner even quicker if you make a batch to eat now and one to freeze. With this recipe and technique in hand, you'll be making gnocchi regularly at home instead of waiting for a night out.



### INGREDIENTS

#### Gnocchi

- 2 cups (4 ounces) plain instant mashed potato flakes
- 1 cups (5 ounces) all-purpose flour
- 2 teaspoons table salt, plus salt for cooking gnocchi
- 1½ cups water
- 1 large egg

#### Sauce

- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, minced
- 1 (15-ounce) can tomato sauce
- 1 teaspoon sugar
- ¼ teaspoon pepper
- ¼ teaspoon dried oregano
- ½ cup fresh basil leaves, torn into ½-inch pieces
- Grated Parmesan cheese

### BEFORE YOU BEGIN

\* For this recipe we used Idahoan Original Mashed Potatoes. Do not use flavored instant mashed potato flakes. It is important to knead the dough to the texture of Play-Doh in step 2, or it will be too tender and difficult to roll into ropes. In step 3, be sure to very lightly dust the counter with flour before rolling the dough into ropes to keep them from sticking. A good-quality jarred marinara, such as Rao's, can be substituted for the canned tomato sauce.

### INSTRUCTIONS

- 1 FOR THE GNOCCHI:** Whisk potato flakes, flour, and salt together in large bowl. Whisk water and egg together in separate bowl. Add water mixture to potato flake mixture and stir with wooden spoon until fully combined and mixture forms dough ball. Let sit for 3 minutes for potato flakes and flour to hydrate.
- 2** Turn out dough onto lightly floured counter and knead until dough has texture of Play-Doh and springs back halfway when poked with your finger, about 3 minutes. Lightly dust dough with flour and let rest on counter for 5 minutes.
- 3** Divide dough into 6 equal pieces. On very lightly floured counter, roll 1 piece into ¾-inch-thick rope. Lightly dust rope with flour. Using floured bench scraper, cut rope crosswise into ¾-inch pieces; transfer gnocchi to lightly floured rimmed baking sheet. Repeat with remaining dough pieces.
- 4** Press gnocchi, cut side down, on tines of fork, then roll downward to create grooves. If dough sticks, dust your thumb and fork with flour. Return gnocchi to sheet.

Refer a Friend x

---

**5 FOR THE SAUCE:** Combine oil and garlic in 12-inch skillet. Cook over medium heat until garlic is fragrant and just beginning to turn golden, about 2 minutes. Carefully stir in tomato sauce, sugar, pepper, and oregano. Bring to simmer, then remove from heat. Stir in basil. Cover to keep warm.

---

**6** Bring 4 quarts water to boil in large pot over high heat. Add 1 tablespoon salt to boiling water. Add half of gnocchi, then stir gently to keep from sticking. Simmer until just cooked through and gnocchi float to top, about 1½ minutes. Using spider skimmer or slotted spoon, transfer gnocchi to skillet with sauce. Return water to boil and repeat with remaining gnocchi.

---

**7** Place skillet over medium-high heat. Cook, stirring gently, until hot throughout and gnocchi are well coated with sauce, about 2 minutes. Season with salt to taste. Sprinkle with Parmesan and serve.

---

**TO MAKE AHEAD:** At end of step 4, gnocchi can be frozen on sheet. Once frozen, transfer to airtight container or zipper-lock bag and keep frozen for up to 1 month. Cook from frozen and increase cooking time to 3 minutes.

Refer a Friend