

Saturdays *with the* Chef

Zucchini Gnocchi

Serves four

4 cups zucchini, grated
1 Tbsp salt
1 1/2 cups ricotta
2 egg yolks
1/4 cup grated parmesan
Zest of 1 lemon
1 tsp Pepper
1/4 cup basil, chopped
1 cup all purpose flour

Grate zucchini using a box grater. Mix with salt and set for 5 minutes. Wring out zucchini juice with cheesecloth.

Mix zucchini, lemon zest, ricotta, egg yolk, basil, pepper and cheese. Add in flour to form a loose dough that isn't too sticky.

Roll the dough into 1" strings, cut into 1" pieces. Roll over a fork using flour to prevent sticking.

Boil approximately four minutes or until gnocchi floats. Can be prepared ahead and frozen for future use.

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Saturdays *with the* Chef

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