POWERHOUSE SPINACH BLEND gnocchi



cook time:	prep time:	featured product:
5	**20**	**POWERHOUSE SPINACH BLEND**

don't underestimate the flavor of this surprisingly simple spinach gnocchi recipe.

these soft gnocchi clouds are full of nutrient-rich POWERHOUSE SPINACH BLEND great served with a light tomato sauce or pesto. it adds a beautiful, rich color to any part of the meal, plus it's vegetarian friendly on it's own, or easily compliments a protein.

ingredients

6 servings

16 ounces **organicgirl© POWERHOUSE SPINACH BLEND** ?
2 pounds potatoes
1 beaten egg
1 cup all-purpose flour

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. steam spinach and puree with potatoes until fine. place mixture in a bowl, and add the egg and 1 cup of flour.

2. knead the dough, adding more flour as required to make gnocchi firm, yet soft. mold 1 teaspoon of mixture on a spoon. roll gently with your hands. place on lightly floured surface and press with a fork. continue until all are finished.

3. cook gnocchi in a large kettle of boiling water, remove after they have floated at the top for one minute. serve with a pesto or a light tomato sauce.