

GNOCCHI

Ingredients

- 1-2 C Flour
- 1 C Mashed Potatoes
- 1 Egg
- Pinch of Salt

Directions

- Mix together mashed potatoes, egg, and salt and about half of the flour.
- Mix ingredients together, slowly adding flour until the dough sticks together.
- On a well floured surface, divided dough into 1-2 cup balls.
- Roll each ball into a log that is $\frac{1}{4}$ - $\frac{1}{2}$ inch
- Cut $\frac{1}{4}$ - $\frac{1}{2}$ inch balls and toss in flour before transferring to parchment paper lined baking sheet
- Freezer for 2-4 hour or until solid
- Transfer to freezer container or bag.

Store: Store in the freezer for up to 4 months

Cooking: Airfry at 400°F for 15 minutes or until golden brown.
Stir half-way through.