

*A great vegetarian recipe*

# GREEN GNOCCHI

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JADE CLASS

# MARYAM

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Ingredients for the sauce:

A knob of butter and some sage if you like.

Ingredients for the gnocchi:

700g of potatoes, 200g of plain flour and 400g of spinach

Method:

1. Peel the potatoes and plop them in boiling water so they can soften, then drain them.

2. Mash them up and then mix the spinach in with them too.

3. Then get a mat to roll them up, it might get a bit messy! Then use your flour to make them less sticky so you can roll them and cut them well.

4. Cut them into little squares and then lightly, make a cross with a knife on each one.

5. Then plop them in boiling water so they cook, only take out the ones that are floating on the top of the water that means they're cooked.

6. Then put them in a bowl with the butter and mix them up.

