



# GLUTEN FREE POTATO GNOCCHI

YIELDS: 8 SERVINGS

This recipe was developed by our friend, Mary Thompson @acoupleofceliacs. Making pasta can sound intimidating, but this is a no-fail, straight-forward dish! Keeping it simple and letting the gnocchi shine, we fried it and topped it off with brown butter and crisp sage leaves. You can make the sauce your own! If you prefer a tomato base, or adding vegetables and a creamier sauce, this gnocchi goes well with it all.



## Ingredients

### FOR THE GNOCCHI

- 160g Anita's Organic Gluten Free Brown Rice Flour
- 100g parmesan cheese grated
- 500g peeled potatoes (about 4)
- 2-4 garlic cloves
- 1 tbsp butter or olive oil for potatoes
- 1/4 tsp dried sage or fresh sage leaves
- 1 tsp salt
- 1/4 tsp pepper

### FOR THE SAUCE

- 6-10 fresh sage leaves or 1/4 tsp dried sage
- 1 tbsp butter
- 1 tsp salt
- 1/8 tsp pepper

## Instructions

1. Cook the potatoes in water until they are just tender, then drain the potatoes and leave them in the pot with the burner on low for about 1 minute, to cook off any remaining water. Cool the potatoes to a lukewarm temperature.
2. Add half of the cooked potato, all the cheese, butter, sage, salt and pepper to a blender and blitz it until the mixture is just combined.

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3. Put the potato mixture into a large bowl and mix in the remaining potato and all of the brown rice flour. Mix the dough with a kitchen mixer or a spoon.
4. On a floured surface, roll the dough into a rectangle that is about 1/4 inch thick. Slice the dough with a bench knife or knife, into about 8 or 9 strips and then cut the strips into 1/2-inch squares.
5. Bring a large saucepan of water to a rolling boil and cook the gnocchi for 3-4 minutes (without overcrowding), until they float to the surface. Use a slotted spoon to transfer the cooked gnocchi to a dish.
6. In a pan over medium heat, melt the butter and add the sage, stirring for about 3 minutes until the butter begins to brown.
7. Pour the browned butter with crispy fried sage over the gnocchi and serve.

**Note:** the dough may vary depending upon the potatoes and how wet or dry they are when mashed. If the dough is too wet, just add a little more flour.