

## Sun-Dried Tomato and Basil Gnocchi



### Ingredients:

2 cups semolina flour  
1/2 cup Parmesan cheese  
4 cloves garlic, minced  
3 eggs  
2 tbsp minced sun-dried tomatoes in olive oil  
2 tablespoons chopped fresh basil  
2 tablespoons water  
2 tablespoons salt  
1 cup plus 2 tablespoons olive oil

### Directions:

- 1) Mix the flour, Parmesan, sun-dried tomatoes, eggs, basil, water and 1 tablespoon of the salt together in a large mixing bowl. Turn the dough out on a sheet of Parchment paper and knead the dough until all ingredients are combined.
- 2) Divide the dough into thirds and form three elongated rolls about an inch thick each. Wrap the rolls individually with plastic wrap and place in the refrigerator for 30 minutes.
- 3) Place the dough on a long, flat cutting board and remove the plastic wrap. Cut the dough into inch-wide pieces.
- 4) Bring a large pot of water to a boil and add the remaining salt and 2 tablespoons of olive oil. Add the dough pieces to the water and cook for 5 – 7 minutes until the gnocchi begin to float. Remove the gnocchi with a slotted spoon and transfer it to a serving bowl.
- 5) Heat the cup of olive oil in a small saucepan and add the garlic. Cook until the garlic is slightly toasted.
- 6) To serve, drizzle the garlic infused olive oil over the gnocchi and toss gently. Sprinkle freshly grated Parmesan and chopped basil on top.