



Dough Gnocchi



INGREDIENTS:

- 1/2 lb Pizza dough
- Marinara sauce
- Salt
- Grated parmesan cheese

DIRECTIONS:

- 1 Take half a pound of pizza dough and tear off little balls, each about the size of two garbanzo beans.
- 2 Roll between your palms to make 1-1/4-inch-long gnocchi, slightly tapered at the ends.
- 3 Boil in a large pot of salted water until they puff and rise to the surface, about 5 minutes. drain.
- 4 Toss with hot marinara sauce, and serve with Parmesan.