

# Everyday Kosher Cooking

## RICOTTA GNOCCHI IN FRESH TOMATO SAUCE

### Ingredients:

2 Cups Firm Ricotta Cheese  
1 Cup Finely Grated Parmesan Cheese  
1/2 Cup Plain Flour  
2 Eggs, Beaten Lightly  
1 Tablespoon Extra Virgin Olive Oil  
4 Medium Tomatoes, Chopped Coarsely  
6 Scallions, Sliced Thinly  
2 Tablespoons Coarsely Chopped Fresh Oregano  
2 Tablespoons Extra Virgin Olive Oil (Additional)  
1/2 Cup Shaved Parmesan Cheese



### Directions:

Bring large saucepan of water to boil.

Meanwhile, combine ricotta, grated parmesan, flour, eggs and oil in large bowl.

Drop rounded tablespoons of mixture into boiling water; cook, without stirring, until gnocchi float to surface.

Remove from pan with slotted spoon; drained, cover to keep warm.

Combine tomato, onion, oregano and vinegar in medium bowl.

Top warm gnocchi with fresh tomato sauce; drizzle with extra oil, top with shaved parmesan.



**Recipe By Chef Naomi Nachman**