



## Ricotta Gnocchi in a Sun Dried Tomato, Caper, Wine Sauce

Recipe By SWEET MEMORIES

SERVES: 6-8

### GNOCCHI INGREDIENTS:

- ☐ 1½ cups ricotta cheese
- ☐ 1 cup flour
- ☐ 1 egg
- ☐ 1 tbsp. melted butter
- ☐ 1 zest from a lemon
- ☐ ½ stick unsalted butter
- ☐ grated parmesan cheese

### SAUCE INGREDIENTS:

- ☐ 1 cup white wine
- ☐ ¼ cup sun dried tomatoes, *packed in oil*
- ☐ ½ cup cold butter, *cut into pieces*
- ☐ 2 tbsp. capers
- ☐ 2 tbsp. lemon juice
- ☐ ½ cup fresh parsley

### DIRECTIONS:

- ☐ 1. In a mixing bowl combine the flour cheese, egg, butter, lemon zest and a dash of salt until it forms a dough. Cover with plastic wrap and let rest for 15 minutes. When dough has rested, roll out into rope shapes then cut into 1 inch pieces.
- ☐ 2. Add the wine to a large saucepan and cook over medium heat for 3-4 minutes. Stir in the capers and lemon juice and add the butter a little at a time until it is incorporated. Add the parsley and sun dried tomatoes and reduce the sauce to the lowest setting while you cook the gnocchi.
- ☐ 3. To cook the gnocchi, bring 4 quarts of water to a boil and add a palmful of salt. When the gnocchi float to the top, cook for 1 more minute then drain and add to the saucepan.

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