GERMAN POTATO SALAD GNOCCHI

SERVES: 6 SERVING | **PREP & COOK TIME:** 28 MINUTES

INGREDIENTS

- 1 can (15 ounces) READ German Potato Salad
- 1 egg, beaten
- 1-1/2 cups all-purpose flour

GARLIC-BROWN BUTTER SAUCE:

- 1/3 cup unsalted butter
- 1 small clove garlic, minced
- Coarse grind black pepper
- 1/4 cup crumbled cooked bacon
- Chopped parsley

INSTRUCTIONS

1. For gnocchi, in large bowl, combine German potato salad and egg. Gently mash with potato masher or large spoon until no large pieces of potato remain.

2. Slowly stir in flour, 1/4 cup at a time, just until dough comes together (all of flour may not be needed).

3. Turn dough out onto a floured surface. Divide into 5 pieces. Roll each piece into 1/2-inch thick rope. Cut each rope into 1/2-inch pieces.

4. Bring large pot of water to boil. Add gnocchi (in batches if necessary). Cook 2 to 3 minutes or until gnocchi float to surface. Drain.

5. For sauce, in medium skillet, melt butter over medium heat. Add garlic; cook and stir 3 to 5 minutes or until butter is lightly browned; reduce heat if garlic is browning too quickly. Skim foam if necessary. Add black pepper, as desired. Add cooked gnocchi to sauce.

6. Cook, stirring gently, just until gnocchi are covered in sauce and lightly browned. Top with bacon and parsley.