



HOMEMADE BABY GNOCCHI

15 MINS
PREP

5 MINS
COOK

VEGGIE

A healthy and delicious meal you can have on the table in just 20 minutes, homemade gnocchi has never been so easy!

Thanks to [@yummy_little_belly](#) for creating this delicious recipe.

WHAT YOU NEED

1 egg
1 Babease pouch (we used [Sweet Potato, Pea and Spinach](#))
130g flour

WHAT TO DO

1. In a large bowl, combine the flour, egg and Babease pouch well.
2. Knead until the dough forms a ball (add extra flour if it is too sticky).
3. On a floured surface, shape small portions of the dough into long "snakes" and then cut them into little cubes.
4. Bring a large pot of lightly salted water to a boil. Drop in the gnocchi and cook for 3 to 5 minutes or until the gnocchi have risen to the top; drain and serve with your favourite sauce. Enjoy!