**Quick Homemade Gnocchi Caprese Salad**



**Description:** Quick Homemade Gnocchi Caprese Salad is filled with fresh flavors & can be handmade in under an hour & served as a special appetizer, side, or main course dish this summer.

**Recipe by:** Giustina Miller

**Website Link:** DomesticallyBlissful.com

**Prep Time:** 40 minutes

**Cook Time:** 5 minutes

**Ready Time:** 45 minutes

**Potato Type:** Russet Potato

**Serves:** 4-6

**Prep Method:** Microwave/Boil

**Course:** Appetizer, side dish, main course

**Ingredients**

* 1 large Russet potato
* 1 medium egg
* 1/2-1 cup all-purpose flour
* 2 Tablespoons extra virgin olive oil
* Mini mozzarella (8 oz)
* Cherry tomatoes (approximately 10 oz)
* Basil
* Balsamic

**Preparation**

1. First clean your potato & then use a knife to make several small slits (10-12) around your potato.
2. Place the potato on a microwavable plate, covered by a wet (paper) towel, & microwave for 5-7 minutes, rotating the potato halfway through, until the potato is tender on the inside.
3. While your potato is microwaving place a pot of salted water on the stove & bring to a boil.
4. When your potato is tender, work quickly to peel & rice the potato.
5. Once the potato has cooled heap the potato in a pile, add one egg, cover with 1/2 cup flour, & combine using your hands to create a dough ball. Add flour as needed until it is no longer sticky.
6. Roll out the dough into a rope like shape that is approximately 1/2 inch thick. Use a knife to cut the dough into gnocchi shapes, about 1/2 inch.
7. Once all of your dough is cut into gnocchi pieces boil your gnocchi until it rises to the top of the pot & then let it cook for an additional 2-3 minutes, stirring occasionally.
8. Strain your gnocchi & toss it with 2 tablespoons of olive oil.
9. Gently mix in all of the mini mozzarella, cherry tomatoes, & basil.
10. Serve warm or chilled with a drizzle of balsamic.

**Notes**

1. If you prefer thickened balsamic simply pour the balsamic in a pan & bring it to a simmer at medium heat, then reduce the heat to low & let it simmer for 10-15 minutes until thickened.
2. This keeps the potato from drying out.
3. You can test this with a knife.
4. The amount of flour will vary depending on the size of your potato, the moisture from the towel, & the egg. Also, try not to overwork your dough so that your gnocchi stays light & airy.
5. Total cooking time is about 5-7 minutes.