

## **Air Fried Homemade Gnocchi**

### **Ingredients for Gnocchi:**

- 1 pound potatoes, peeled and riced
- 1 cup flour
- ½ teaspoon salt
- 1 medium egg

On a pastry mat, mix together the flour and salt. Make a well in the middle and rice your potatoes into the middle. Add in the egg and mix with your hands until a soft dough forms. It should not stick to your fingers. Form your dough into ropes and cut into ¾ inch pieces. Slide each piece of dough over the tines of a fork (or if you are lucky, a gnocchi board). Sprinkle with a little flour so they don't stick together. Allow the gnocchi to rest for 20 minutes before cooking.

### **Gnocchi in Air Fryer:**

- Olive oil
- ½ tsp salt
- ½ tsp garlic powder

Heat air fryer to 390°F. Toss gnocchi with olive oil, salt and garlic powder until evenly coated. Transfer gnocchi to the air fryer basket. Cook for a total time of 13 minutes, shaking 3-4 times during the cooking process. Gnocchi should be golden and crispy.