



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Carrot Gnocchi

Hero Vegetable: Carrots

Ingredients

- 1 c carrot puree
- 1 medium potato, cooked & mashed (optional)
- 1 egg yolk
- ¾-1 c all-purpose flour
- ¼ c finely chopped fresh herbs (mint, basil, celery leaves, etc.)
- ½ tsp salt
- 1 lemon, zested
- Olive oil
- [Chimichurri](#)

Allergies: Egg

Directions

Boil carrots until they are very soft and then blend them until smooth. Drain well, the puree needs to be thick. In a bowl, combine the carrot puree, mashed potato (optional), egg yolk, salt, and lemon zest. Gradually add flour and chopped herbs and hand mix until the texture is soft, slightly tacky, and just combined.

Using a bench scraper, divide the dough into half and then on a lightly floured surface roll them into about ¾" thick ropes. Cut into small pieces and set aside. You can roll the individual pieces with a fork to give it the signature look of gnocchi (optional).

Once your gnocchi are rolled out, bring salted water to boil. Add gnocchi and cook for a minute or until they float. Remove immediately drain any excess moisture.

In a separate pan, heat a dash of olive oil over medium heat. Add in gnocchi in a single layer and let sit for 2-3 minutes undisturbed to create a light golden crust. Gently toss or flip and cook another 2-4 minutes.

Remove from the heat and toss the gnocchi with a little bit of chimichurri or sauce of choice, and serve immediately.