

GNOCCHI WITH SHREDDED BEEF

(CROCKPOT SHREDDED BEEF- 2 WAYS (NIGHT 3))

SERVINGS: 1

TOTAL TIME: 30
MINUTES

INGREDIENTS

1 cup leftover mashed potatoes
1/2 cup (plus more for
kneading) all purpose flour
pinch of salt
1 egg
1/4 cup half and half
2 TBSP butter
2 TBSP grated parmesan
cheese, plus more for topping
freshly cracked black pepper
any leftover shredded beef

DIRECTIONS

1. Mix mashed potatoes, flour, egg, and salt together in a bowl with a fork. Mix until until the mixture comes together. Transfer to a clean counter/cutting board dusted with flour.
2. Knead the dough, adding a little more flour if you need, until you have a soft dough.
3. Divide the dough into 3 sections and roll them into logs about 3/4 in. thick. Cut the logs into 1 in slices, cutting on the diagonal.
4. Gently drop the gnocchi into a small pot of salted boiling water and boil for 2-4 minutes. They will float when they're finished.
5. While the gnocchi are boiling, melt 2 TBSP of butter in a small saute pan.
6. Use a slotted spoon to transfer the cooked gnocchi to the saute pan. Add half and half and the parmesan cheese. Crack some pepper on top and cook on low for about 1-2 minutes until it coats the gnocchi.
7. Serve topped with remaining shredded beef and a sprinkling of more parmesan cheese.