

# CAULIFLOWER GNOCCH

Preparation: **20** mins. | Cooking: **30** mins. | Servings: **4**

## INGREDIENTS

2 egg yolks  
3 cups riced cauliflower  
1 cup grated parmesan, plus more for serving  
1/3 cup almond flour  
Marinara sauce  
Kosher salt  
Freshly chopped parsley, for garnish



## INSTRUCTIONS

Microwave riced cauliflower for 3 minutes to steam. Let cool slightly and then squeeze out as much excess moisture as possible using a clean kitchen towel. (This is important!) Transfer cauliflower to a large bowl. Melt mozzarella in the microwave for 1 minute. Stir egg yolks, parmesan, and almond flour into riced cauliflower and then season with salt. Stir in melted mozzarella. (You may need to use your hands to fully incorporate all ingredients!) Divide dough into 4 balls, and refrigerate until firm, about 10 minutes. Roll out each ball into long logs, and slice into gnocchi. Gently press a fork on top of each gnocchi to create grooves. Refrigerate until ready to cook. In a large pot of boiling salted water, cook gnocchi 1 minute. Drain immediately. Serve with marinara sauce, and garnish with more parmesan and parsley.