

Make a Simple Pasta Sauce

for the Gnocchi

Peel then chop 3 cloves of garlic thinly

Measure $\frac{1}{2}$ cup olive oil, and pour into a frying pan. Turn on pan to medium and add the garlic stirring with a wooden spoon for 2-3 minutes.

Chop a large handful of parsley leaves finely, add to the pan

Slice 1 cup of sundried tomatoes and drain $\frac{1}{2}$ cup capers, add to pan

Season with freshly ground pepper

Turn off and leave

Grate parmesan cheese, enough for a small bowl on each table and extra to garnish the cooked gnocchi

Prepare the water to cook the gnocchi (10-15 minutes before eating time) –supervised by an adult please

$\frac{3}{4}$ fill 3 medium saucepans of water and heat on different stoves until boiling (100 degrees). Find matching lids to trap the heat and make the water boil quicker.

Make your gnocchi

Set your table

Gnocchi takes only a few minutes to cook. Add carefully to the boiling water and when it floats to the surface drain through a colander and immediately add the sauce, serve and eat.

Don't let it get cold!!!

