# Gnudi in Tomato Sauce

**Gnudi di bietole e ricotta—light and fluffy Italian dumplings made with ricotta and semolina**

Easy 4 Servings 40 min.



Outside of Italy, gnudi aren't as well known as gnocchi made from potatoes. But served with a fruity tomato sauce—or tossed in sage butter—these Sicilian dumplings make for a delicious dish. Thanks to typical ingredients like ricotta and eggs, gnudi are particularly light and fluffy. Incidentally, these dumplings owe their name ("the naked ones") to the fact that they're boiled in water without a dough wrapper. In our recipe, we prepare the gnudi with Swiss chard.

## Ingredients

300 g ricotta (firm enough to cut, drained)

500 g Swiss chard

2 eggs

50 g flour

1 tbsp ORO di Parma tomato paste with garlic

1 medium onion

1 clove of garlic

400 g ORO di Parma chunky tomatoes

100 g Pecorino cheese

olive oil

Salt and freshly ground black pepper

Optional: 2 tbsp semolina

### Step 1: The Preparation

First, peel the onion and garlic and chop them finely. Let the ricotta drain well in a colander and wash the Swiss chard. Then cut it into large pieces.

### Step 2: Swiss Chard

Put a pot of salted water on the stove and add the Swiss chard to the boiling water. After cooking the vegetables for about five minutes, remove them with a slotted spoon. Now all you have to do is drain the Swiss chard in a colander and let it cool. Then squeeze out the excess water thoroughly.

### Step 3: Gnudi

Bring a large pot of salted water to a boil. Meanwhile, you can prepare the gnudi dough. Crack the eggs into a large bowl and add the ricotta, Swiss chard, and sea salt. Mix everything well. Use a tablespoon to scoop out walnut-sized portions and shape them into gnudi with both hands. Finally, roll them in flour so they're completely coated. Now carefully add the gnudi to the boiling water and cook them for about five minutes, until they float to the surface. Then you can easily remove them with a slotted spoon. Your homemade gnudi are ready. Molto facile!

### Step 4: The Tomato Sauce

To make the tomato sauce, pour the olive oil into a pan and heat it over medium heat. Add the chopped onion and garlic and sauté until translucent. Next, stir 1 tablespoon of garlic tomato paste into the onions and sauté briefly. Finally, add the ORO di Parma chunky tomatoes and let the sauce simmer for a few minutes.

### Step 5: The Finale

To serve, spoon one to two ladles of tomato sauce onto each warmed plate and place the delicious gnudi on top. You can grate a little Pecorino over them to taste, and then enjoy. Buon appetito!

**Used products:**




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