

## LAKESHORE RECYCLING SYSTEMS

## TRASH TALK


**RECIPE OF THE WEEK**
**LEFTOVER MASHED POTATOES GNOCCHI**

An easy, resourceful and no-waste recipe for homemade gnocchi using leftover mashed potatoes!

**INGREDIENTS**

- 1 cup leftover mashed potatoes (cold/straight out of the fridge is fine!)
- 1 egg
- 1 pinch salt
- 1-2 cups all-purpose flour, divided (you may not need it all)

**METHOD**

1. Add mashed potatoes, egg, and a pinch of salt to a large mixing bowl.
2. Add 1/4 cup of flour to the bowl and gently stir to combine. The amount of flour you need will vary based on your mashed potato recipe - I find I usually need around 1 cup to get a gnocchi consistency I like. I recommend adding flour 1/4 cup at a time until the dough feels right. You can mix the first bit of flour in with a spoon or spatula, but after that it's helpful to use your hands to finish mixing. When the dough is ready, it should be soft and light, but not sticky. Avoid overworking the dough - this can cause chewy, gummy gnocchi.
3. Lightly flour a large cutting board and a sheet pan or large plate.
4. Use a knife to divide gnocchi dough into 4 or 5 sections. Place one section of dough on the cutting board and use your hands to gently roll it into a long rope, about 1/2" thick. If the dough gets sticky as you roll it, dust it with some extra flour.
5. Use a knife to cut the rope of dough into 1/4" pieces - these are your gnocchi! Transfer the cut gnocchi to your lightly floured sheet pan and repeat the rolling and cutting process with the remaining dough. If you'd like, you can roll each gnocchi across the tines of a fork to form ridges.
6. Bring a large pot of water to a boil and add a generous pinch or two of salt.
7. Carefully add gnocchi to boiling water give them a gentle stir. Cook for 2-3 minutes until gnocchi float to the top of the water. Drain and toss with your favorite sauce

**OPTIONAL BROWN BUTTER SAGE SAUCE:**

- 4 tablespoons unsalted butter
- 10 small sage leaves (or 2 TSP of ground Sage)
- Parmigiano-Reggiano cheese
- Freshly ground pepper
- 1 recipe prepared gnocchi

In a medium skillet, cook the butter with the sage until the butter is fragrant and nutty, about 3 minutes. Add the simmered gnocchi and cook for 1 minute. Sprinkle the gnocchi with grated Parmigiano-Reggiano cheese and freshly ground pepper.

**THIS WEDNESDAY IS EARTH DAY!**

**THIS ISSUE OF TRASH TALK IS DEDICATED TO SUSTAINABILITY AS A WAY TO REMIND US ALL TO DO OUR PART AND PROTECT OUR PLANET!**

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