



# PATATAS BRAVAS GNOCCHI



**Gnocchi** fried until crisp, tossed in Spanish seasonings, drizzled with chipotle aioli and sprinkled with red pepper relish. Yield: 1 Serving

## Ingredients:

2 Cups	<b>Gnocchi</b> [#74922], Thawed
1 tsp.	Paprika
1 tsp.	Chili Powder
1 tsp.	Garlic Powder
To Taste	Salt & Black Pepper
¼ Cup	Chipotle Aioli
2 Tbsp.	Red Pepper Relish

## Directions:

1. Preheat a deep fryer to 350°F.
2. In a small bowl, whisk together the paprika, chili powder, garlic powder, salt and black pepper.
3. Deep fry the **Gnocchi** for about 2 minutes, or until they are golden brown.
4. Place the **Gnocchi** in the bowl and toss with the spices.
5. Put them on a plate and drizzle them with chipotle aioli.
6. Sprinkle with red pepper relish.

