

Enjoy your  
**DiBuono Handmade Gnocchi!**

*Keep frozen until ready to cook.*

**Cooking instructions:**

- ☑ Place frozen gnocchi, carefully, into a large pot of boiling water.
- ☑ Gently swirl water to ensure that gnocchi don't stick to the bottom, or to each other.
- ☑ Cook at a gentle simmer for 8-10 minutes. Avoid a fast boil.
- ☑ Shut off heat, remove gnocchi gently with a slotted spoon, and shake off excess water.

**Chef Scott Sanfilippo**

[Chef@DiBuonoRavioli.com](mailto:Chef@DiBuonoRavioli.com)

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