



Gnocchi with Pomodoro Sauce

Jacob · 28/09/2024



Prep Time

4

Difficult

Medium

Servings

N/A

Description

Fluffy potato dumplings sautéed for a crispy exterior and tender interior with a simple tomato sauce I used the oil from the marinated mozzarella ball container for the sauce with great success

Ingredients

- - ¼ cup olive oil - 2 (12 ounce) packages refrigerated gnocchi - 3 cloves garlic
- minced
- or more to taste - ¼ teaspoon crushed red pepper flakes - 1 pinch salt - 1 pinch sugar - 1 (28 ounce) can whole Italian plum tomatoes (preferably San Marzano) - 8 ounces marinated mozzarella balls - fresh parsley or basil (optional)

Instructions

1. Open marinated mozzarella balls and measure out 1/4 cup of the oil. Pour oil into a heavy skillet over medium-high heat. Cook gnocchi in batches in the hot oil until golden and heated through. Divide gnocchi evenly amongst 4 gratin dishes. Add garlic and red chili flakes to the oil in the same skillet. Cook until garlic is fragrant
2. about 30 seconds. Stir in salt and sugar. Pour in tomatoes. Use a wooden spoon to break up and crush the tomatoes. Bring sauce to a boil
3. reduce heat
4. cover and simmer tomatoes for 15 minutes. Set an oven rack about 6 inches from the heat source and preheat the oven's broiler. Taste sauce and adjust seasonings if desired. Spoon tomato sauce over the gnocchi. Top each dish with 3 marinated mozzarella balls and set on a baking sheet. Add baking sheet to oven and broil until mozzarella balls are melted and golden browned
5. 3 to 5 minutes. Garnish with parsley or basil if desired and serve immediately. Olive oil The olive oil from the mozzarella already has herbs in it
6. so adjust seasonings carefully. Gnocchi I have not tried this with shelf stable gnocchi so cannot advise how it will turn out.