



WINE AND OLIVE ESTATE

RECIPE

Easy Baked Gnocchi with Tomatoes and Mozzarella

Ingredients

- 1 450g package store-bought gnocchi
- 2 tablespoons **Morgenster Extra Virgin Olive Oil**
- ½ cup thinly sliced shallots
- 4 garlic cloves, peeled and minced
- 1 tablespoon tomato paste
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. ground nutmeg
- 2 cups fresh cherry tomatoes
- 1 425g can tomato sauce (I used no salt added tomato sauce)
- 2 tablespoons **Morgenster Balsamic Vinegar**
- ¼ cup fresh basil, chopped
- ¼ cup fresh parsley, chopped
- 1 tablespoon heavy cream
- 226g fresh mozzarella cheese, torn into pieces

Instructions

1. Pre-heat your oven to 400 degrees. Spray an oven safe dish (I used an 8-inch round baking dish) with non-stick cooking spray and set aside.
2. Bring a large pot of salted water to a boil. *While the water is coming to a boil, make the sauce.* Add the gnocchi and cook according to the package instructions. Drain and set aside.
3. Meanwhile, heat the olive oil in a large saucepan or skillet over medium-high heat. Add the sliced shallots and cook, stirring frequently, for about 3 minutes. Add the garlic and cook for an additional 1 minute. Stir in the

tomato paste, salt, black pepper and nutmeg, cooking for about 30 seconds more. Add the cherry tomatoes, tomato sauce and balsamic vinegar. Bring the sauce to a simmer and cook, stirring occasionally, for about 5-7 minutes. Remove the sauce from the heat. Stir in the fresh herbs, heavy cream and the cooked gnocchi.

4. Transfer about half of the gnocchi/tomato mixture to your prepared oven safe dish. Top with about half of the torn mozzarella cheese. Then add the remaining gnocchi/tomato mixture and top with the remaining mozzarella cheese. Transfer the dish to your pre-heated oven and cook for 10 minutes. If you want to brown the cheese, you can place the dish under your broiler for 1-2 minutes.
5. Remove the baked gnocchi from your oven and allow it to rest for 5 minutes before serving. Top with additional fresh herbs, if desired.
6. Leftovers can be stored in an airtight container in your refrigerator for 2-3 days.