



## Gnocchi with Herbed Ricotta & Golden Crisps

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour

### Red Sauce:

1 pound ground Italian sausage or meatless alternative

1–2 tbsp extra-virgin olive oil

1 medium yellow onion, minced

2 large cloves garlic, minced

One 28-ounce can crushed tomatoes

1 tsp dried oregano

Salt and red pepper flakes to taste

### Herbed Ricotta:

6–8 ounces of ricotta cheese

1 small clove garlic, grated

Zest and juice of 1 lemon

Kosher salt to taste

Minced herbs to taste (chives, parsley, and/or thyme)

Two 16-ounce packages pre-cooked gnocchi

Golden Crisps (Breadcrumbs)

### Red Sauce:

Heat a large skillet over high heat. Add the sausage; break apart until well-browned and fully cooked. Remove sausage from the pan. If you want you can drain off excess grease from the pan (I often keep it for extra flavor).

Turn the heat down, so you don't burn the garlic. Add the olive oil, onion, and garlic; sauté for a few minutes over medium low heat until fragrant. Add the tomatoes and oregano. Add sausage back in and simmer over low heat (think of it as a "lazy" simmer) for 30-45 minutes. Taste and season with salt and red pepper flakes.

### Herbed Ricotta:

While the sauce is simmering, mix the ricotta ingredients in a small dish. Taste and adjust as you like.

Cook gnocchi according to package directions . Add cooked gnocchi to the pan with the sauce. Bring to a low simmer to get the gnocchi and sauce bubbling and well-coated.

Serve hot gnocchi topped with a dollop of herbed ricotta and a generous sprinkling of Golden Crispies.

*Recipe from Pinch of Yum*