



Gnocchi alla Sorrentina

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients

- 1 pound gnocchi, fresh, frozen or shelf-stable
- 6-7 ounces fresh mozzarella, or Buffalo mozzarella
- Extra virgin olive oil
- 1 clove garlic, finely chopped
- Pinch red pepper flakes
- 20-24 ounces Passata or Sugo tomato sauce, strained tomatoes
- 1/4 cup fresh basil, chopped, or about 2 tsp dried basil
- 1/2 tsp salt
- 3/4 cup Parmesan cheese, grated
- 3 slices Scamorza, Provolone or Mozzarella cheese, sliced, for topping

Instructions

Start a large pot of water to boil for the gnocchi.

Heat a splash of olive oil in a large skillet over medium heat. Add the garlic and red pepper flakes to the pan and sauté briefly. Add the passata and chopped (or dried) basil. Add the salt and stir to combine. Bring to a boil, then reduce heat to medium low and simmer sauce until thickened and reduced, about 20 minutes. Taste the sauce and add additional salt, if needed.

Meanwhile, cut the fresh mozzarella into bite-sized cubes. Drizzle with a bit of olive oil and season with salt and freshly ground pepper. Set aside.

When sauce is ready, add some salt to the pot of boiling water. Add gnocchi and cook per package instructions. Gnocchi are generally done when they float to the top, which takes only a few minutes generally.

Spoon some of the tomato sauce onto the bottom of one large or several small oven-safe dishes, adding just enough tomato sauce to coat the bottom of the pan. Drizzle in a little olive oil. Set aside for a moment.

When gnocchi is cooked, use a slotted spoon or spider strainer to transfer the gnocchi to the skillet with the remaining tomato sauce and stir to combine. Place about half of the gnocchi mixture into the dish(es). Scatter half of the mozzarella cubes into the dish(es) and top with half of the Parmesan. Add the remaining gnocchi mixture to the dish(es) and scatter the remaining mozzarella cubes on top. Place a round (or a couple of rounds for a large dish) of mozzarella in the center and scatter the remaining Parmesan over top. Season with a bit of salt and freshly ground pepper.

Heat broiler in oven. Slide baking dish(es) under the broiler and cook until golden and bubbly. Remove from oven. Top with a bit of dried basil, for garnish.

Chef's Notes:

In a hurry? Substitute a tomato basil or marinara pasta sauce, and you can skip the skillet simmering part altogether! Simply pour the sauce over the cooked gnocchi straight from the jar. This will get you eating about 15 minutes earlier!

You can make this ahead by placing finished (but unbaked) dishes into the fridge until needed. Then heat in a 350°F oven for 20 minutes or so (until bubbly) and then turning on the broiler to brown them.

Recipe by Seasons & Suppers