

DINNERLY



One-Pot Cheesy Baked Gnocchi with Roasted Tomato Sauce



40-50min



2 Servings

If you could eat a pillowy pile of gnocchi every day, would you? There's only one right answer. Tuscan spice and saucy tomatoes bake until reduced to a thick sauce, creating a sweet and tangy base for tender gnocchi. A generous sprinkle of mozzarella and Parmesan means you're in for the cheesiest baked gnocchi of your life. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ¹
- ¾ oz Parmesan ¹
- 14½ oz can whole peeled tomatoes
- ¼ oz Tuscan spice blend
- 17.6 oz gnocchi ²

WHAT YOU NEED

- sugar
- kosher salt & ground pepper

TOOLS

- box grater
- medium Dutch oven or ovenproof pot
- potato masher or fork

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 14g, Carbs 94g, Protein 29g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**, if necessary.



2. Roast tomatoes

In a medium Dutch oven or ovenproof pot, combine **tomatoes**, **1 teaspoon Tuscan spice blend**, ½ teaspoon each of **sugar and salt**, and **a few grinds of pepper**.

Bake on center oven rack, uncovered, until **sauce** is reduced and beginning to caramelize around the edges, 20–25 minutes.



3. Finish sauce

Crush **tomatoes** with a potato masher or fork; add **half of the Parmesan** and ½ cup **water**.



4. Bake gnocchi

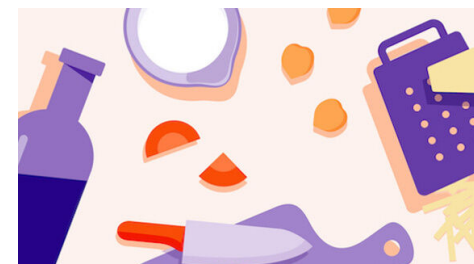
Add **gnocchi** and stir until evenly combined. Sprinkle **mozzarella** and **remaining Parmesan** over top. Cover and bake until gnocchi are tender, about 15 minutes (Or switch oven to broil and cook until just starting to brown, 2–5 minutes).

Garnish **baked gnocchi** with **some of the remaining Tuscan spice blend**, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!