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!

294

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**.
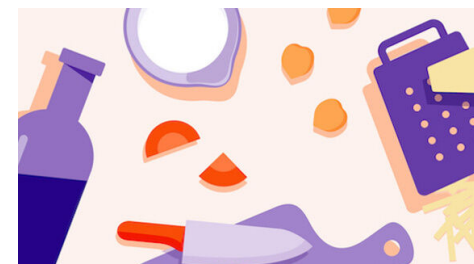
4. Bake gnocchi

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!