

MEATBALL TOMATO GNOCCHI BAKE

Serves 4

You will need:

Frying pan
Spatula
Sharp knife
Ovenproof dish

Ingredients

Olive oil
1 onion, finely diced
1 clove garlic, crushed
1 tsp dried oregano or 1 tbsp fresh oregano, chopped
20 meatballs
1 400ml tin chopped tomatoes
1 tbsp tomato puree
450g gnocchi
1 pouch of mini mozzarella balls or 1 ball of mozzarella
50g grated Parmesan and/or Cheddar
Salt and pepper

Method

1. Heat 1 tbsp. of olive oil in a frying pan, add the onion and fry over a gentle heat until the onion is turning golden.
2. Add the garlic, stir to coat with the oil, cook for 2 minutes.
3. Add the oregano and cook for 1 minute more.
4. In the same pan add the meatballs and brown them on all sides.
5. Now add the tomatoes and tomato puree and stir well to combine all in the ingredients. Taste and season if necessary.
6. Now stir in the gnocchi.
7. Remove from the heat and carefully spoon in to the oven proof dish, spreading it evenly over the dish.
8. Dot the mini mozzarella balls evenly in to the pasta.
9. Scatter over the grated cheese.
10. Bake for 20-20 minutes until golden and bubbling.

Note: This can be made in advance and stored in the fridge and will need 10 minutes more in the oven

Use cooked, chopped courgettes/mushrooms/aubergine instead of meatballs if you are veggie.

