



ONE POT GNOCCHI BAKE



A no fuss pasta dish – no need to boil water to cook the gnocchi. Just make the sauce and then cook the gnocchi in the sauce! Authentic and delicious, the family will give you lots of baci!

Serves: 4-6 people
Prep Time: 25 minutes plus
baking time 20 minutes

Directions:

1. Heat a large deep cast iron fry pan on medium heat with olive oil.
2. Add diced red onion and finely chopped garlic clove. Sauté for a few minutes and then add grated zucchini and carrot until soft.
3. Add mince meat and beef stock and salt and pepper to taste.
4. Break up mince meat with a wooden spoon and cook until brown.
5. Add 3 x tins of tomato, milk and ½ teaspoon of salt. Bring to boil and simmer for 15 minutes.
6. Preheat BBQ to 180°C.
7. After simmering the sauce for 15 minutes add gnocchi, parmesan cheese and spinach to the sauce. Stir through the sauce and simmer for 1 minute.
8. Spread gnocchi out evenly so they are covered by sauce and top with parmesan cheese and mozzarella slices. Note sauce should still have liquid/not too thick so the gnocchi can absorb liquid and cook.
9. Move fry pan to BBQ and reduce burner under saucepan to low or off. Other burners can remain on high maintaining BBQ temperature at 180°C.
10. Bake for approx 20 minutes until gnocchi are cooked through and mozzarella melted.

Tips & Serving Suggestions:

- Spinach or pumpkin gnocchi can be used or any sort of fresh pasta can be substituted.
- If you don't have a BBQ you can continue to cook on stove top covered tightly with foil/lid on low-medium heat until pasta cooked through.

1	Garlic clove (finely chopped) or substitute for garlic paste
½	Red onion
2	Tablespoons of olive oil
1 small	Zucchini (grated)
1 small	Carrot (grated)
1	Beef stock cube or equivalent
500g	Beef mince meat
1 cup	Milk
3 x 400g tins	Mutti (brand) polpa plain or with garlic or with basil (you can mix them up to your liking). This is the most authentic sauce base however, it can be substituted for another brand
500g	Fresh gnocchi – in the fridge section of supermarket. Lots of brands available – they are all good
1.5 cups	Fresh spinach
4 tbsp	Grated parmesan cheese
Mozzarella ball	½ cm slices or shredded mozzarella (however apply generously)
	Salt and pepper

THE OUTDOORS MADE EASY.