

## Gnocchi alla Sorrentina

### Ingredients for Gnocchi alla Sorrentina

- 500 grams of potato gnocchi
- 400 grams of peeled tomatoes
- 200 grams of mozzarella
- 50 grams of grated Parmigiano Reggiano
- Fresh basil, to taste
- Extra virgin olive oil
- Salt, to taste
- Black pepper, to taste

### Preparation

- 1** Start by preparing the sauce. In a pan, heat some extra virgin olive oil. Add the peeled tomatoes and crush them with a fork or wooden spoon to obtain a thicker consistency.
- 2** Add some fresh basil leaves to the sauce, along with salt and black pepper to taste. Let the sauce cook over medium-low heat for about 15-20 minutes, stirring occasionally.
- 3** Meanwhile, bring a pot of salted water to a boil and cook the gnocchi according to the package instructions. Once cooked al dente, drain them and set them aside.
- 4** Preheat the oven to 180 degrees Celsius (350 degrees Fahrenheit).
- 5** Cut the mozzarella into cubes or thin slices.
- 6** Prepare an oven-safe dish lightly greased with olive oil. Arrange the gnocchi in the dish, evenly distributing the tomato sauce over them.
- 7** Add the mozzarella cubes on top of the tomato sauce and sprinkle with grated Parmigiano Reggiano.
- 8** Place the dish in the preheated oven and bake the Gnocchi alla Sorrentina for about 15-20 minutes, or until the mozzarella has melted and the cheese has formed a golden crust.
- 9** Remove the dish from the oven and let it cool slightly. Garnish with fresh basil leaves.
- 10** Serve the Gnocchi alla Sorrentina hot, directly from the dish.

