



# UCOOK

## Baked Gnocchi Cheese Supreme

with passata, spinach & mozzarella

This cheesy gnocchi bake couldn't be any easier! Made with a simple but flavourful tomato passata and topped with melty mozzarella and cheddar cheese. It's a satisfying and scrumptious meal fit for any mood!

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**Hands-On Time:** 20 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People


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**Chef:** Ella Nasser

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 Vegetarian

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 Haute Cabrière | Chardonnay Unwooded

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## Ingredients & Prep

1	Onion <i>peeled &amp; finely diced</i>
2	Garlic Cloves <i>peeled &amp; grated</i>
10ml	NOMU Provençal Rub
200ml	Tomato Passata
85ml	Crème Fraîche
8g	Fresh Oregano <i>rinsed, picked &amp; finely chopped</i>
350g	Spinach Gnocchi
80g	Spinach <i>rinsed</i>
100g	Grated Mozzarella & Cheddar Cheese Mix

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

**1. MAKE THE DREAMY SAUCE** Preheat the oven to 200°C. Boil the kettle. Place a pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the diced onion for 3-4 minutes until soft and translucent, shifting occasionally. Add in the grated garlic and Provençal rub and fry for 1 minute until fragrant, shifting constantly. Stir in the tomato passata and a sweetener of choice. Simmer for 4-5 minutes until slightly reduced, stirring occasionally. Reduce the heat and stir in the crème fraîche, ½ the chopped oregano, and season. Simmer for a further 3-5 minutes until thickened.

**2. COOK YOUR GNOCCHI** Place a pot for the gnocchi over a high heat. Fill with salted boiling water, and bring up to a boil. Once boiling, cook the gnocchi for 2-3 minutes until they begin to float and are heated through. Drain on completion, reserving a cup of gnocchi water, and toss through some oil to prevent sticking.

**3. ALL TOGETHER NOW** Add the gnocchi to the sauce and toss until evenly coated. Loosen with the reserved gnocchi water if the sauce is too thick. Stir through ½ of the rinsed spinach until slightly wilted. Spoon the sauce and gnocchi into an ovenproof dish. Sprinkle over the mixed grated cheese and bake for 8-10 minutes until the cheese is melted and starting to brown and bubble.

**4. GNOCCHI OF DREAMS** Plate up a bed of the remaining spinach, top with the cheesy gnocchi, and garnish with the remaining fresh oregano. Bravissimo, Chef!

## Nutritional Information

Per 100g

Energy	610kJ
Energy	146Kcal
Protein	5.1g
Carbs	17g
of which sugars	4g
Fibre	2.6g
Fat	6.6g
of which saturated	3.9g
Sodium	250mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat

Cook  
within 3  
Days