

Gnocchi and Tomato Ragu Bake

Ingredients

1tbsp oil

2 Medium potatoes

250g Plain flour

1 Egg

1 Onion finely chopped

1 Garlic clove, crushed

500g Fresh ripe tomatoes

1 tbsp. Mixed herbs

125ml Vegetable stock

Pinch of sugar

Handful of cheese

Handful of chopped basil

Method

1. Peel and chop the potatoes and boil in a pan until tender. Drain and allow to cool.
2. Whilst the potatoes are cooking, chop the onions, crush the garlic and soften in a pan on a low heat in oil.
3. Chop up the tomatoes and add to the onions and garlic, mixed herbs, basil and stock. Allow to simmer until it thickens. Season with salt and pepper.
4. Mash the potatoes with a fork or masher and combine with the egg and flour in a large bowl. Knead until it forms a dough. Roll the dough out in a long 'snake' and cut it into 1.5cm pieces.
5. Bring a large pan of salted water to the boil. Drop the gnocchi in and cook for 3-4 minutes, or until the gnocchi has risen to the top.
6. Add a pinch of sugar to the ragu to balance the acidity of the tomatoes and blitz with a blender.
7. Drain the gnocchi and stir them into the ragu sauce. Transfer the gnocchi into an oven proof dish. Sprinkle the cheese on top and bake until the cheese has melted.

