

Baked Gnocchi

INGREDIENTS

32 ounces frozen gnocchi.
1 tablespoon of olive oil
4 ounces of diced pancetta or thick bacon.
¼ teaspoon of crushed red pepper (optional)
24 oz. **Giuseppe's** Marinara sauce or without the red pepper flakes above use mildly spicy **Giuseppe's** Arrabbiata sauce.
4 oz. mozzarella cheese, finely shredded if possible.

INSTRUCTIONS

1. Cook and drain gnocchi according to the package directions. While the gnocchi are cooking, heat the oven to 400 degrees.
2. Heat the oil in a 12-inch ovenproof skillet over medium heat. Add the pancetta/bacon, cook for about 3 minutes. Add the cooked gnocchi and cook for approximately 2 minutes.
3. Add the sauce and heat to a boil. Remove the skillet from the heat. Add the cheese.
4. Bake for approximately 5 minutes or until the cheese is melted.

Cooking With



Giuseppe's



Small Batch ~ Artisan Italian Sauces