

## Baked Gnocchi

**Serves:** 4

**Prep time:** 10 minutes

**Cook time:** 20 minutes



2 ½ serves per portion

### Ingredients

- 2 tablespoons extra virgin olive oil
- 2 x 280 grams packets of store-bought gnocchi
- 1 garlic clove, crushed
- 2 zucchinis, finely diced
- 400 gram can whole peeled tomatoes
- 280 gram bottle roasted peppers or red capsicum
- 2 cups baby spinach
- 2 teaspoons basil pesto
- Pinch of black pepper
- 100 grams feta, reduced fat
- 2 tablespoons fresh basil, chopped (optional)

### Method

**PREHEAT** oven to 180°C.

**HEAT** 1 tablespoon of olive oil in a frying pan over medium heat.

**ADD** gnocchi and cook, stirring occasionally for up to 5 minutes until golden brown, transfer to a baking dish.

**COOK** garlic and zucchini in leftover olive oil for 2-3 minutes until soft.

**BLEND** canned tomatoes, roasted peppers, baby spinach, pesto, black pepper and the garlic and zucchini mixture in a food processor or blender for a few seconds, until just combined.

**POUR** the mixture over the gnocchi.

**BAKE** gnocchi for 20 minutes. Allow to rest for 5 minutes.

**DIVIDE** gnocchi between four serving bowls, garnish with feta and chopped basil.

**OPTIONAL:** serve with a crispy green side salad.



Everyday Food

*Recipe courtesy of the Country Kitchens team*