Caprese Gnocchi Bake



Serves 4 **Prep 5 mins** **Cooking 10 mins** **Easy**

Ingredients

400g cherry tomatoes
100g passata
1 garlic clove (optional)
2 tbsp olive oil
10g basil
450g fresh gnocchi
125g ball mozzarella (drained weight),torn
30g parmesan, grated
4 tsp basil pesto (vegetarian if needed

For the pesto:
20g basil leaves
13g toasted pine nuts
13g grated parmesan
2 tbsp olive oil

1. Blitz the tomatoes, passata, garlic, oil, basil, ½ tsp salt and some black pepper in a blender until smooth.
2. Tip the gnocchi into an ovenproof dish, pour over the sauce, then scatter over the mozzarella and parmesan. Dollop over the pesto.
3. If chilling or freezing for later, cover tightly. Will keep chilled for up to 3 days, or frozen for up to 3 months. Defrost overnight in the fridge before continuing.
4. Heat the oven to 200C/180C fan/ gas 6, then bake for 35-40 mins, uncovering/covering halfway through, or until bubbling & golden brown.