



Elvea, festa all'italiana

Oven-baked gnocchi with mozzarella



Ingredients for 2 Persons

500 g	potato gnocchi
400 g	ELVEA Cubetti - fresh basil
2 cloves	garlic
1	onion
1	red bell peppers
1 lump	dried oregano
	pepper
	salt
125 g	buffalo mozzarella
	olive oil

Preparation

- Finely chop the onion, garlic and bell pepper and add some olive oil until the onion is glazed. Add the Basil Cubetti and the gnocchi. Put the lid on the pan and simmer for 10 minutes. Season with pepper, salt and oregano. Let it infuse for a little while.
- Now switch on the grill. Put the gnocchi tomato mixture in a refractory oven and pour the mozzarella over it. Cook for 6-7 minutes until the mozzarella begins to brown slightly.

