



*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        | rode paprika's              |
| 1 lump   | dried oregano               |
|          | pepper                      |
|          | salt                        |
| 125 g    | buffalo mozzarella          |
|          | olive oil                   |

### Preparation

1. 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.
2. Put the lid on the pan and simmer for 10 minutes. Season with pepper, salt and oregano. Let it infuse for a little while.
3. Now switch on the grill. Put the gnocchi tomato mixture in a refractory oven and pour the mozzarella over it.
4. Cook for 6-7 minutes until the mozzarella begins to brown slightly.

