Gnocchi With Pomodoro Sauce

This simple tomato sauce gets tons of flavor from herbs steeped in olive oil that lusciously coats potato pillows of gnocchi, topped with fresh balls of mozzarella.

Prep Time 10 minutes Cook Time 30 minutes Servings 4

Ingredients

1/4 cup DeLallo extra virgin olive oil plus 1 tablespoons
2 tsps dried Italian flat leaf parsley
2 tsps dried oregano
1 tsp dried rosemary
1 tsp dried basil plus some for garnish

1 yellow onion diced
8 cloves garlic pressed or minced
1 28 ounce can DeLallo San Marzano tomatoes
1 tsp each kosher salt and freshly ground black pepper
Pinch of red pepper flakes
1/4 cup heavy cream (optional)
2 (or just 1) 16- ounce packages DeLallo potato gnocchi
8 ounces cherry size mozzarella balls cut in half
1/2 cup freshly grated Parmesan cheese

Instructions

1. Add 1/4 cup olive oil to a 10-inch high sided sauté pan or a saucepan over medium heat.

2. Add the onion and garlic to the oil, lowering the heat if needed so the onions cook gently and don't brown. Cook until the onions are transparent, about 5-7 minutes, then crush the tomatoes with your hand and add to the pan with juice. Add herbs at about 2 minutes

3. Season with kosher salt, freshly ground black pepper and red pepper flakes and simmer for 30-40 minutes or until the sauce reduces and thicken, stirring occasionally. Stir in the heavy cream and remove from the heat.

4. Meanwhile, bring a saucepan of water to a boil and add the gnocchi. Season generously with kosher salt and cook until the gnocchi float to the top of the boiling water.

5. Drain and then place the gnocchi into the cooked sauce. Top with the halved mozzarella balls and sprinkle with Parmesan cheese then drizzle the tops of the gnocchi with the remaining olive oil.

6. Broil for 5-8 minutes or until the cheese melts and the tops become crispy. Garnish with additional basil leaves and serve immediately.