

Gnocchi Bolognese Bake

Gnocchi Bolognese 2019/2/20 Gnocchi Bolognese

Sunday Night Gnocchi Bolognese Bake - Half Baked Harvest

Ingredients

2 tablespoons extra virgin olive oil
1 small sweet onion, diced
2 carrots, diced
kosher salt and pepper
1 pound lean ground beef or spicy Italian sausage
2 cloves garlic, minced or grated
1 28 ounce can San Marzano tomatoes
1 cup whole milk
1 cup red wine
1 bay leaf
2 sprigs fresh oregano
16 ounces potato gnocchi
8 ounces mozzarella cheese, torn
1 cup shredded provolone cheese
fresh basil, for topping

Process

Preheat the oven to 425 degrees F.

Heat the olive oil in a large skillet set over medium heat. When the oil shimmers, add the onions and carrots and season with salt and pepper. Cook until softened, about 5 minutes. Add the beef and garlic and cook until the beef has browned all over, about 8-10 minutes.

Stir in all of the tomatoes, wine, and milk. Add the bay leaf and oregano and simmer the sauce for 15 minutes or until it has thickened slightly.

Stir in the gnocchi and 1/3 cup water. Bring the sauce to a boil and cook another 5-10 minutes. Remove from the heat and remove the bay leaf and oregano. Top the dish with cheese. Transfer to the oven and bake for 15 minutes or until the sauce is bubbling and the cheese has melted. Top with fresh basil. Enjoy!

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: