

# Gnocchi Alla Sorrentina

## Ingredients

- 2 Tbsp olive oil
- 2 garlic cloves, peeled and lightly smashed
- 1 24.5 oz jar of tomato passata
- 10 basil leaves, divided
- salt to taste
- 2 lbs prepared potato gnocchi
- 1 lb fresh Mozzarella cheese, cubed
- 4 oz Parmigiano-Reggiano cheese, grated

## Directions

Preheat oven to 450°F.

Heat olive oil over medium-high heat in a large saucepan. Add the garlic and brown. Add the passata and half of the basil leaves. Bring to a slow boil, turn heat down and simmer for 15 minutes.

Meanwhile, bring a pot of salted water to boil. Add the gnocchi and cook until almost done. Remove, drain, and add the gnocchi to the tomato sauce. Stir well.

Transfer half of the gnocchi and sauce to an oven-safe glass or earthenware casserole. Top with half of the Mozzarella cubes. Sprinkle half of the Parmigiano cheese on top. Repeat with the remaining gnocchi, Mozzarella and Parmigiano. Top with remaining basil leaves.

Bake in the oven until the cheese has melted, about 10 minutes.