



# Gnocchi with Tomato Sauce

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This **gnocchi with tomato sauce** recipe is a simple one pan meal that takes store-bought gnocchi to the next level! Plenty of melty Parmesan and mozzarella make this dish extra delicious.

**Course** Main Course

**Cuisine** American

**Keyword** gnocchi with tomato sauce, tomato gnocchi

**Prep Time** 10 minutes

**Cook Time** 15 minutes

**Total Time** 25 minutes

**Servings** 4

**Calories** 364kcal

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## Ingredients

- 1 tablespoon olive oil
- 1 tablespoon butter
- 3 cloves garlic minced
- 1 (14 fluid ounce) can diced tomatoes with juices
- 2 tablespoons tomato paste
- 1/4 cup chicken broth or veg broth
- 1 dash Italian seasoning
- 1 pound potato gnocchi
- 1/2 cup shredded mozzarella
- 1/2 cup freshly grated parmesan cheese
- Small handful fresh basil sliced thin
- Salt & pepper to taste

## Instructions

1. Add the oil and butter to a deep skillet over medium heat. Once it's hot, add the garlic and cook for 30 seconds.
2. Add the diced tomatoes, tomato paste, chicken broth, and Italian seasoning to the pan. Give it a stir.
3. Stir in the gnocchi. Let it cook, stirring fairly often so it doesn't stick to the bottom of the pan, until it's cooked through (about 5-7 minutes). The sauce will thicken as the gnocchi releases starch.
4. Give the gnocchi a taste, and if it's cooked, stir in the mozzarella, parmesan, and basil until the cheeses melt. Season with salt & pepper as needed and serve immediately.

## Notes

- There is no need to pre-cook the gnocchi. It'll cook in the sauce.
- *Nutritional information is provided as a courtesy only and should be construed as an estimate rather than a guarantee. Ingredients can vary and Salt & Lavender makes no guarantees to the accuracy of this information.*

## **Nutrition**

Calories: 364kcal | Carbohydrates: 48g | Protein: 14g | Fat: 14g | Saturated Fat: 7g | Cholesterol: 30mg | Sodium: 948mg | Potassium: 315mg | Fiber: 4g | Sugar: 4g | Vitamin A: 581IU | Vitamin C: 13mg | Calcium: 274mg | Iron: 6mg