# CHEESY BAKED GNOCCHI
## WITH MUSHROOMS, KALE, AND TOMATOES

FAST. EASY. FRESH.

**1.** Preheat your oven to 400°F and bring a large pot of salted water to a boil. Spray an oven-safe dish with non-stick spray and set aside. When the water is boiling, add the **gnocchi** and cook for 3-4 minutes, until the gnocchi start floating to the top. Drain and set aside.

**2.** Meanwhile, peel and mince the **garlic** and **shallots**. Take the leaves off the **kale** stalks and tear them into bite-sized pieces (discard the stalks). Grate your **mozzarella**.

**3.** In the same pot the gnocchi were in, heat the **olive oil** over medium heat. Add the **mushrooms** and **shallots** and cook, stirring occasionally, until softened and slightly browned, about 5 minutes. Stir in the **garlic** and cook for 1 minute more.
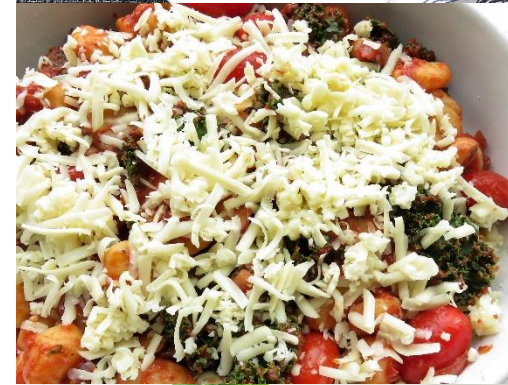
**4.** Next, add the **Red Wine Mix (red wine**, **tomato paste**, **nutmeg**, **sugar**) and a good pinch of **salt** and **pepper**. Simmer until the wine has almost evaporated, stirring frequently. Add the **grape tomatoes**, **tomato sauce**, and ¾ of your **basil** roughly torn. Stir to combine, and cook for a couple more minutes to heat through.

**5.** Remove the pan from the heat and add the **kale** and cooked **gnocchi**, stirring to coat everything in the sauce. Taste, and season with **salt** and **pepper** as desired. Transfer half the gnocchi mixture to your prepared dish then top with half the **mozzarella**, then add the remaining gnocchi mixture, and top with the remaining **mozzarella**.

**6.** Bake the gnocchi for 10 minutes, then turn on your broiler, and broil for 1-2 minutes, making sure to keep an eye on it to prevent burning. To serve, spoon the gnocchi into dishes and top with your remaining **basil**. Enjoy!

## Ingredients (2 Person Serving – *706 Calories Per Serving*)

| Ingredient | Amount | Ingredient | Amount |
|---|---|---|---|
| Gnocchi | 500 g | Granulated Sugar | 1 tsp. |
| Olive Oil | 1 Tbsp. | Grape Tomatoes | 12 |
| Sliced Mushrooms | 112 g | Tomato Sauce | 1 213 ml Can |
| Shallots | 2 | Kale | 2 Stalks |
| Garlic | 2 Cloves | Mozzarella | 120 g |
| Red Wine | 2 Tbsp. | Fresh Basil | Few Sprigs |
| Tomato Paste | 1 Tbsp. | Salt and Pepper | To taste |
| Ground Nutmeg | 1/8 tsp. | | |

**40** Minute Cook Time!