

5-Ingredient Baked Gnocchi with Italian Sausage

Serves 4

INGREDIENTS

700 g gnocchi
400 g Italian sausages
10 g basil
800 g canned crushed tomatoes
300 g mozzarella cheese
salt
pepper
sugar



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METHOD

1. Preheat oven to **200°C Circo Therm®**. Pluck basil leaves from stems. Remove the casings from the sausage and discard, then roughly chop sausage. Put the sausage pieces and the gnocchi on a baking tray, add a little oil and put them into the preheated oven at **200°C for 20 min.**
2. Give crushed tomatoes into a baking dish and season with salt, pepper and a little sugar to balance the acidity. Transfer crispy gnocchi and sausage to the baking dish and mix together with the sauce. Drain the mozzarella and roughly tear it over the top of the baking dish. Transfer the baking dish to the oven and bake at **200°C for approx. 20 min.**
3. When done, remove the baking dish from the oven and serve with the basil. Enjoy!