

KALE + CHEESE GNOCCHI

WITH CHILLI TOMATO SAUCE.

The Sauce

3 x 400g chippy tomatoes (cans)

1 long red chilli

$\frac{1}{4}$ cup ricotta

2 cups vegetable stock

2 garlic cloves, crushed

salt + pepper

1 tbs olive oil

parmesan cheese grated, to serve

} single batch
sauce

The Gnocchi

3 cups shredded kale or silverbeet

1 cup grated parmesan

2 cups ricotta

$\frac{1}{2}$ cup grated mozzarella

$2\frac{2}{3}$ cups plain flour

} double
gnocchi

- Set oven to 220°C
- For gnocchi, place shredded kale in a bowl and cover with boiling water + let sit for 5 minutes. then drain + squeeze out excess water.
- Add parmesan, ricotta + mozzarella and flour and mix to combine.
- Divide mixture into 6 pieces, place on a floured surface + roll (like playdough) into logs. Cut each log into 2cm pieces.
- Place tomatoes, chilli, ricotta, garlic, salt + pepper in a deep roasting dish ~~then add~~ for 10 minutes. then add gnocchi to