

KALE + CHEESE GNOCCHI

WITH CHILLI TOMATO SAUCE.

The Sauce

- 3 x 400g cherry 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

The Gnocchi

- 3 cups shredded kale or silverbeet
- 1 cup grated parmesan
- 2 cups ricotta
- $\frac{1}{2}$ cup grated mozzarella
- $\frac{2}{3}$ cups plain flour

- 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