

Sauce Napolitano with Gnocchi and Buffalo Mozzarella

Cuisine: N/A

Recipe Type: International

Cooking Time:

Serving: 10 Peoples

Ingredients:

- Sauce Napolitano, 0
- ¼ Cup olive oil Virgin Olive Oil, 50 g
- 2 Onions, finely chopped Onion, 200 g
- 6 Garlic cloves, crushed Garlic, 30 g
- 4 Sprigs Oregano Fresh, 60 g
- 2 Dried bay leaf Bay leaf, 5 g
- 3 Liters [Buitoni® Tomato Coulis](#), 3 L
- 1 ½ Cup fresh basil leaves, shredded Basil leaves, 125 g
- Salt and freshly ground black pepper Black Pepper, 2 g
- To serve, 0
- Cooked and drained Gnocchi, 1 kg
- 300g Fresh buffalo mozzarella, cut or torn into 2 cm pieces Mozzarella cheese, partly skimmed, 300 g
- Gremolata, 5 g
- Shaved Parmesan, 5 g

Nutritional Information:

- Energy (kcal) *158 kcal*
- Protein (g) *2045 g*
- Fats, total (g) *19 g*
- Carbohydrate, total (g) *28 g*
- Sugars, total (g) *4 g*
- Fats, saturated (g) *8 g*
- Fiber, total dietary (g) *5 g*
- Sodium (mg) *509 mg*
- Calcium (mg) *352 mg*
- Cholesterol (mg) *36 mg*
- Iron (mg) *3 mg*
- Vitamin A, IU *287 IU*
- Vitamin C (mg) *6 mg*
- Vitamin D (µg) *4 IU*

Procedure:

- 1** Heat the oil in a large pan over medium heat. Add the onion and garlic and cook until softened. Add the oregano and bay leaf, cook for 1 minute, until fragran
- 2** Add the Buitoni Tomato Coulis, bring to the boil and then reduce heat to low. Simmer uncovered, stirring occasionally, for 40 minutes or until the sauce has thickened. Add basil and cook for a further 5 minutes. Season with salt and pepper, to taste.
- 3** Fold through the gnocchi and mozzarella. Spoon into serving bowls and serve garnished with

gremolata and shaved Parmesan.