



Gnocchi with Red Sauce

Ingredients

Red Sauce:

- 1 pound ground Italian sausage or meatless alternative
- 1–2 tablespoons extra-virgin olive oil
- 1 medium yellow onion, minced
- 2 large garlic cloves, minced
- 1 (28-ounce) can crushed tomatoes
- 1 teaspoon dried oregano
- Salt and red pepper flakes, to taste

Herbed Ricotta:

- 6–8 ounces ricotta cheese
- 1 small garlic clove, grated
- Zest and juice of 1 lemon
- Salt, to taste
- Minced fresh herbs (such as chives, parsley, and/or thyme), to taste

Gnocchi:

- Two 16-ounce packages pre-cooked gnocchi

Golden Crispies:

- Breadcrumbs (for topping)

Instructions

Step 1: Brown the sausage

Heat a large skillet over high heat. Add the ground sausage and break it apart as it cooks until nicely browned and fully cooked. Remove from the pan. You can drain excess grease if you prefer, or keep it for extra flavor.

Step 2: Simmer the sauce

Lower the heat to medium-low to avoid burning the garlic. Add olive oil, minced onion, and garlic to the pan. Sauté until fragrant, about 2–3 minutes. Stir in crushed tomatoes and oregano. Return the sausage to the pan and let the sauce simmer gently for 30–45 minutes. Season with salt and red pepper flakes to taste.

Step 3: Prepare the herbed ricotta

While the sauce simmers, combine ricotta, grated garlic, lemon zest and juice, salt, and fresh herbs in a small bowl. Adjust seasoning as needed.

Step 4: Cook the gnocchi

Prepare the gnocchi according to package instructions (usually a quick boil). Drain and add the gnocchi to the sauce. Simmer gently to let the gnocchi soak up the flavors and become well coated.

Step 5: Serve

Plate the gnocchi with sauce, topping each serving with a generous dollop of herbed ricotta and a sprinkling of golden crispies. Enjoy every bite!