

# **Bolognese Baked Gnocchi Recipe**

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At the restaurant and sometimes at home Gnocchi's are made by hand. This Bolognese Baked Gnocchi Recipe is my semi-homemade version for the home cook that's craving Italian, but wants easy too !!

If you want to make gnocchi by hand by all means do, here's a Easy Ricotta Gnocchi recipe, or you can use a good quality potato store- bought gnocchi.

Little dumplings, in a hearty, beefy, Bolognese sauce topped with cheesy goodness, and baked to a golden delicious make this gnocchi recipe a family favorite.

### **3 Questions Answered About This Bolognese Baked Gnocchi Recipe**

The answer to this question can this Bolognese Baked Gnocchi recipe be made ahead of time? Is Yes.

In fact you can make this baked gnocchi recipe up to the point of baking and freeze it, defrost and baking it the day you plan on serving it.

Question number 2, Can I substitute the beef? The answer is Yes!! You can use ground chicken or turkey, or leave the meat out completely, if you want to go the vegetarian route!!

And number 3. What size and style casserole dish is best for

baked pasta dishes? A 4 quart good quality casserole dish that goes from oven to table with a lid is a good choice.

I hope you make this delicious Italian inspired Bolognese Baked Gnocchi recipe, it's a family favorite and sure to become one of your family favorites too!!!

And please don't forget to leave me a comment. I love hearing from you!!!

## Ingredients

- 1 Lb. homemade or store-bought gnocchi
- 1 Lb. extra lean ground beef
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 Tbs. each butter and olive oil
- 1 grated carrot
- 2 stalks celery
- 1 14.5 can tomato sauce
- 1 14.5 can chopped tomatoes
- 1/2 can water
- 1 cup grated parmesan cheese
- 1 cup grated mozzarella
- Salt and pepper to taste

## Instructions

1. Meanwhile in a large saute pan bring the butter and olive oil to medium heat
2. Add the onion and garlic saute until tender and just beginning to brown
3. Add the celery and carrot saute a few minutes
4. Add the ground beef salt and pepper now saute until brown
5. Add the water, tomato sauce and the crushed tomatoes simmer covered on low for 30 minutes add the gnocchi the

last 3 minutes

6. Add 1/2 of the parmesan and mozzarella cheese
7. Transfer to an oven proof casserole dish top with the remaining cheese bake 15 minutes or until cheese is golden and bubbly