

Burrata Marinara Sauce Gnocchi Recipe

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This burrata marinara sauce gnocchi recipe has an irresistible creamy consistency made from adding the crème de la crème of fresh mozzarella Burrata, to the marinara sauce.

Add to the richness of the sauce with some gnocchi and you have a match made in heaven. Not to mention the this whole gnocchi recipe is made in one pan in less than 15 minutes!!!

That's right a complete restaurant quality recipe on your table in 15 minutes, made in 1 pan and a guaranteed winner. All you need is a large covered saute pan and a perp plan, that's it!!!!

What Is The Prep Plan? For This Burrata Marinara Sauce Gnocchi recipe

This Burrata Marinara sauce gnocchi recipe comes together really quick because the marinara sauce is ready and so are the gnocchi.

Whether you use homemade or store-bought marinara sauce marinara sauce is one of those Italian kitchen staples I was have on hand.

In this sauce recipe I used my real easy homemade marinara sauce. If you want to use store bought marinara be sure to use

one of good quality.

The same applies to gnocchi in this creamy burrata sauce recipe. You can use my easy ricotta gnocchi recipe or opt for a good quality store bought gnocchi.

And the last tip use what fit's your lifestyle and taste and please leave me a comment with questions, concerns and successes. I love hearing for you!!!!

Ingredients

- 1 lb. gnocchi
- 4 cups prepared marinara sauce
- 1 cup water
- 1 medium size Burrata cheese ball about 6 oz.
- 2 cups chopped spinach
- 2 Tbs. each chopped Italian parsley and basil
- 1/2 cup grated parmesan cheese
- Salt and pepper to taste

Instructions

1. In a large Sauté pan bring 4 cups of homemade or store-bought marinara to low simmer
2. Add the burrata cheese add the homemade or store-bought simmer covered 5 minutes
3. Add the spinach and herbs last 2minutes
4. Sprinkle with the parmesan and ENJOY!!!