

Gnocchi All'arrabbiata

Preparation time: 20 min

Difficulty: Easy

Pasta Brisè

- Gnocchi: 1 package

Sauce

- Pomi Chopped Tomatoes: 1 box

Condiment

- Olive Oil: 1/2 tbsp

Filling

- Chopped Onion: 1

Ingredients

- Bay Leaf: 1 (optional)
- Fresh herbs: to garnish
- Italian seasoning: 1 tsp
- Minced Garlic: 3 cloves
- Pepper: 13 tsp (or to taste)
- Pomi Tomato Paste: 2 tbsp
- Red Pepper Flakes: 1 tsp for spice
- Red wine: 1 splash
- Salt: 1/2 tsp (or to taste)
- Sugar: 1 tsp
- Vegan Cheese sauce: Optional



Preparation

Gnocchi All' Arrabbiata sauce is sweet, spicy, and delicious. The recipe is vegan, gluten-free, super easy to make in less than 20 minutes!

Instructions

1. In a pan or skillet heat olive oil over medium heat and add chopped onion. Fry for about 3 minutes, then add garlic and spices, stir with a spoon.
2. Next, add the chopped tomatoes and bring to a boil.
3. Add one bay leaf (optional), the tomato paste, red wine (optional) and let the sauce simmer over low heat for about 10 minutes. Stir occasionally.
4. Meanwhile, cook the gnocchi as per the package instructions.
5. Taste the sauce and adjust seasonings as needed. Pour sauce over gnocchi and enjoy! You can add vegan cheese on top (optional). I added my [vegan cheese sauce](#).

Recipe Notes

If you don't like it too spicy, add less than 1 tsp of red pepper flakes.

For this recipe we used:

None One Box

