

Gnocchi All'arrabbiata



Preparation time: 20 min.

Difficulty: Easy

Ingredients

For this recipe we used:

- **Marinara spaghetti**
 - Double Concentrated Tomato Paste 4.6oz One Box of Pomi Chopped Tomatoes
 - 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
- **Condiment**
 - Double Concentrated Tomato Paste 4.6oz One Box of Pomi Chopped Tomatoes
 - Olive Oil 1/2 tbsp
- **Pasta Brisè**
 - Double Concentrated Tomato Paste 4.6oz One Box of Pomi Chopped Tomatoes
 - Gnocchi 1 package
- **Filling**
 - Double Concentrated Tomato Paste 4.6oz One Box of Pomi Chopped Tomatoes
 - Chopped Onion 1
- **Sauce**
 - Double Concentrated Tomato Paste 4.6oz One Box of Pomi Chopped Tomatoes
 - Pomi Chopped Tomatoes 1 box



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.

- *Ela of Ela Vegan*