

## TOMATO & BASIL GNOCCHI SAUCE



**Author:** Jodi-Ann Pearton: Food Design Agency

**Serving:** 4

**Cooking Time:** Not Specified

**Prep Time:** 30 min

### INGREDIENTS

- Batch Gnocchi, as per recipe
- 20ml Canola oil
- Onion, chopped
- Cloves garlic, crushed
- 5ml Dried oregano
- Ripe fresh tomatoes, chopped
- 25ml Tomato paste
- 80ml Fresh basil, finely chopped
- Salt and pepper to taste
- Fresh basil leaves to garnish

## INSTRUCTIONS

1. In a large saucepan over medium heat, sweat onion in canola oil until translucent.
2. Stir in garlic, oregano and tomatoes; cook until juice begins to thicken.
3. Stir in puree, salt and pepper.
4. Reduce heat and simmer 15 minutes more, until rich and thick.
5. Serve over freshly made gnocchi and garnish with fresh basil leaves