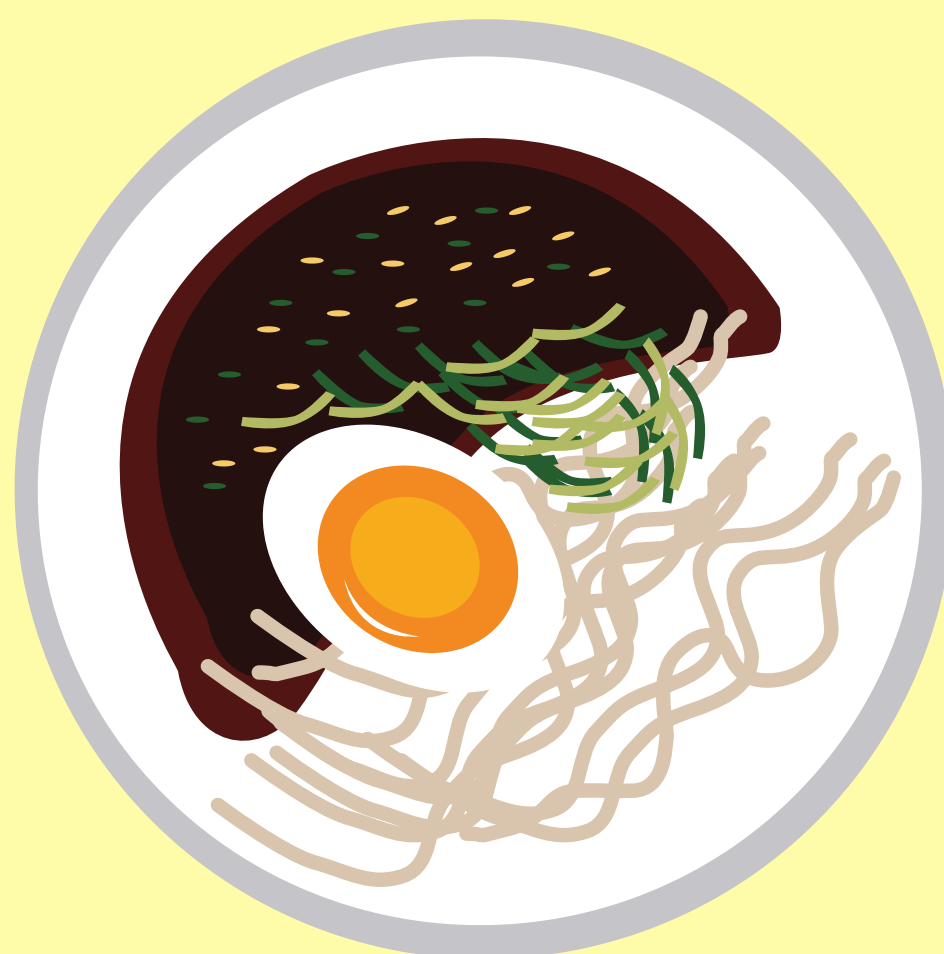


RAINY-DAY CLASSIC

One-Pan Creamy Tomato Basil Gnocchi

Soft, pillowy potato gnocchi nestled in a silky tomato-cream sauce with tender spinach, fragrant basil, and bubbling melted cheese. This cozy one-pan dinner is perfect for chilly evenings, rainy afternoons, and nights when comfort food is calling.



PREP: 5–10 minutes • COOK: 20–25 minutes • SERVES: 4

YOU'LL NEED

For the Creamy Tomato Sauce

- 1 tablespoon olive oil
- 1 small shallot, finely chopped
- 3 garlic cloves, minced
- 1 can (14 ounces) crushed tomatoes
- ½ cup low-sodium vegetable stock
- ⅓ cup heavy cream or unsweetened oat cream
- ½ teaspoon Italian seasoning
- ¼ teaspoon red pepper flakes, optional
- Salt and freshly ground black pepper, to taste

For the Gnocchi

- 1 pound shelf-stable potato gnocchi
- 3 cups baby spinach
- 1 cup shredded mozzarella
- ¼ cup grated Parmesan
- ¼ cup fresh basil leaves

ALL YOU HAVE TO DO

1. Preheat the oven

Heat the oven to 400°F (200°C). Choose a large oven-safe skillet with a lid.

2. Sauté the shallot

Warm the olive oil over medium heat. Add the chopped shallot and cook for 2–3 minutes, until softened. Add the garlic and stir for 30 seconds until fragrant.

3. Create the creamy tomato sauce

Stir in the crushed tomatoes, vegetable stock, cream, Italian seasoning, and optional red pepper flakes. Season with salt and black pepper. Bring to a gentle simmer.

4. Cook the gnocchi

Add the gnocchi and stir to coat. Cover and cook for 5–7 minutes, stirring once, until the gnocchi are tender. Follow the package instructions if they specify a different cooking method or time.

5. Add the spinach and cheese

Fold in the baby spinach and cook until wilted. Sprinkle the mozzarella and Parmesan evenly over the top.

6. Bake until bubbling

Transfer the uncovered skillet to the oven and bake for 8–10 minutes, until the sauce bubbles and the cheese melts. Rest for 3 minutes before serving.

7. Finish with fresh basil

Scatter fresh basil leaves over the top. Serve warm straight from the skillet with crusty bread, if desired.

RAINY-DAY COOKING TIPS

Plant-based option:

Use unsweetened oat or cashew cream and a suitable dairy-free mozzarella and Parmesan alternative.

No oven?

After the gnocchi are tender and the spinach has wilted, stir the mozzarella into the hot sauce until melted. Sprinkle with Parmesan and basil. You'll miss the golden baked top, but the dish will still be delicious.

Make it extra cozy:

Add sliced mushrooms with the shallot or stir in a handful of white beans for a heartier meal.

Avoid a watery sauce:

Let the tomato mixture simmer gently before adding the gnocchi, and measure the stock and cream carefully.

QUICK FAQ

Can I use plant-based cream?

Yes. Choose unsweetened oat or cashew cream to keep the sauce savory rather than sweet.

Can I skip baking?

Absolutely. Stir the mozzarella into the hot sauce until melted. Baking simply creates a more golden, bubbly finish.

Can I make it ahead?

This dish is best served fresh because gnocchi continue to absorb sauce as they sit. Refrigerate leftovers promptly in an airtight container and reheat with a splash of stock or water.

One pan, pillowy gnocchi, and a little comfort for a rainy day.