



Cheesy Baked Gnocchi

INGREDIENTS:

- 500g Gnocchi
- 450g Pasta sauce (bought or homemade)
- Garlic granules
- Mixed Italian herbs
- 200g Cheddar cheese

Optional extras:

- Chopped bacon/lardons
- Peas/sweetcorn

METHOD:

1. If you are adding any optional extras, start cooking these first.
2. Heat the pasta sauce in a saucepan.
3. Cook the gnocchi in a separate pan. It takes approximately 4 minutes to cook. You'll know it's done when the pieces start to float to the top of the pan.
3. Grate your chosen strength of cheddar cheese.
4. Drain the gnocchi, pour it into the air fryer drawer and add the sauce, plus garlic and herbs to taste.
5. Add any optional extras and stir.
6. Sprinkle the cheese over the top of everything and bake for 8 minutes at 200 on air fry. You'll know it's ready when the cheese is golden and bubbling!

Tip: If you don't have an air fryer, be sure to pre heat your oven in advance so that you can use it to bake the cheese.