

Sausage and gnocchi bake



0:15 Prep • 0:40 Cook • 4 Servings • Easy

Sneak in extra seasonal vegetables with this cheesy, [sausage](#) and gnocchi bake.

YOUR LOCAL PRICING

Looks like your closest store is Coles Central Kings Cross 2011 [Change location](#)

coles

\$5
ea



Classic Pork Sausages
560g
\$8.93 per 1kg
Special available from
29/08/18 to 18/10/20

\$1.50
ea



Brown Onions
Prepacked 1kg
\$1.50 per 1kg
Special available from
21/08/19 to 27/08/19

i Prices available at displayed Coles store, may not be available at other stores or [coles.com.au](#). Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

i Prices accurate as at: 24/08/2019

INGREDIENTS

- 700g gnocchi
- 2 tablespoons olive oil
- 1kg pkt Coles Thin BBQ Pork Sausages **\$**
- 1 brown onion, finely chopped **\$**
- 2 garlic cloves, crushed
- 1 eggplant, coarsely chopped
- 1 zucchini, coarsely chopped
- 1/4 cup (60ml) dry red wine
- 1/2 cup (125ml) chicken stock
- 400g can diced tomatoes

- 200g mozzarella, thinly sliced
- Basil leaves, to serve
- Mixed salad leaves, to serve

METHOD

Step 1 Preheat oven to 200C. Grease an 8-cup (2L) baking dish.

Step 2 Cook the gnocchi in a large saucepan of boiling water following packet directions or until al dente. Drain, reserving 1/3 cup (80ml) of the cooking liquid.

Step 3 Meanwhile, heat the oil in a large frying pan over medium-high heat. Cook the sausages, turning occasionally, for 4 mins or until browned. Transfer to a clean board. Thickly slice diagonally.

Step 4 Add the onion and garlic to the same pan and cook for 3 mins or until softened. Add the eggplant and zucchini and cook for 5 mins or until vegetables are tender. Return the sausage to the pan with the wine, stock, tomato, gnocchi and reserved cooking liquid. Cook for 5 mins or until the sauce thickens slightly and is heated through.

Step 5 Transfer the gnocchi mixture to the prepared dish. Top with the mozzarella. Bake for 20 mins or until the mozzarella melts and is golden. Sprinkle with basil leaves and serve with salad leaves

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COMMENTS & RATINGS

★★★★★ Great easy dinner

 kirkmuddle

768 days ago

 This was easy - though I made the following alterations:
500g of Gnocchi as that was what is in a pack
I added in some dried mixed herbs as well
Used grated Mozzarella as that was what was to hand.

Very tasty. Other half suggested adding Mushrooms.

You can also do it all in a one-pot oven to cooktop pan to save on washing up

Like Comment

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