



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club 30th November 2020

Sausage, pepper and crispy gnocchi bake



I make this with vegetarian sausages. Usually they can be cooked from frozen so I just put them straight in the oven with the other ingredients. If you prefer to use meat sausages then you can, just make sure they are cooked through.

Ingredients

2 tbsp olive oil

1 onion or 2 shallots

500g gnocchi

6-8 vegetarian sausages (see introduction)

3 peppers, any colour

2 bay leaves

1 sprig fresh rosemary (or 1 tsp dried)

300g tomatoes, roughly chopped

Salt and pepper

A handful of fresh parsley (optional)

You will need a large bowl, a colander, a chopping board and sharp knife and a large roasting tin.

Serves 4

Method

1. Preheat the oven to 200 degrees.
2. Boil a full kettle of water and place the gnocchi in a large bowl. Pour the water over the gnocchi, let it sit for two minutes and then drain.
Transfer the gnocchi to your baking tin.
3. Peel and slice the onion and add to the gnocchi. Deseed and roughly chop your peppers, roughly chop the tomatoes and mix with the gnocchi.
4. Peel and finely slice the garlic and add to the tin. Scatter over the rosemary and bay leaves and drizzle with the olive oil. Give everything a good mix together and season with a little salt and pepper.
5. Bake in the oven for 30 minutes until the gnocchi are golden and a little crispy and the sausages are cooked through.
6. If using, scatter over the chopped parsley before serving.

Cook's tip- try this technique with other vegetables- squash and sage works really well. If you'd prefer to use meat sausages this will work well too, just make sure they are fully cooked through.