

Cheesy Baked Gnocchi With Spicy Tomato Sauce

By Yossy Arefi

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Linda Xiao for The New York Times. Food Stylist: Yossy Arefi.

Total Time 45 minutes

Prep Time 10 minutes

Cook Time 35 minutes

Rating ★★★★★ (562)

A stellar weeknight meal starter, shelf-stable or refrigerated gnocchi is combined with a zippy tomato sauce to make this deeply comforting one-pot meal. Stir in as much crushed red pepper as your family and friends can handle, then top the whole thing with a blanket of melty mozzarella, umami-packed Parmesan and bright basil. If you keep Calabrian chile paste on hand, it makes a great substitute for the crushed red pepper, as does harissa.

INGREDIENTS

Yield: 4 to 6 servings

2 (28-ounce) cans whole peeled tomatoes

2 tablespoons unsalted butter

2 tablespoons extra-virgin olive oil

4 garlic cloves, thinly sliced

1 teaspoon crushed red pepper, or more to taste

Salt

2 (16- to 18-ounce) packages shelf-stable or refrigerated potato

PREPARATION

Step 1

Use kitchen shears to cut the tomatoes in each can into small pieces, or crush them with your hands.

Step 2

Heat a large (12-inch), high-sided, oven-safe skillet over medium. Add the butter and olive oil. Swirl the pan until the butter melts, then add the garlic and crushed red pepper. Cook for about 30 seconds, stirring constantly, until sizzling and fragrant, taking care to not let the garlic brown.

Step 3

gnocchi

2 cups/8 ounces shredded low-moisture mozzarella

½ cup finely grated Parmesan

¼ cup torn basil leaves

Add the tomatoes and their juices to the skillet. Bring to a simmer and cook for about 15 minutes, stirring occasionally, until the sauce reduces and thickens slightly. Taste, then season with salt and more red pepper if desired. While the sauce is simmering, heat the broiler.

Step 4

Stir the gnocchi into the simmering tomato sauce and cook for 3 minutes. Sprinkle mozzarella evenly over the top, then slide the pan under the broiler to melt and brown the cheese slightly, 2 to 5 minutes more. Keep a close eye on the pan, as all broilers vary.

Step 5

Let the gnocchi cool in the pan for 10 minutes, then top with Parmesan and basil to serve.

Private Notes

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