

# Tomato Pasta/Gnocchi

*Easy pasta or Gnocchi (potato based) dish.*

## Ingredients

1 packet Spaghetti Bolognese mix  
500g Tomato Passata or 2 cans diced tomatoes  
1 packet cheese sauce  
1 can peas, drained  
2 packets 400g Gnocchi or 1 packet GF pasta

## How to Make

1. To make the cheese sauce, boil the electric jug. Pour 1 cup of hot water over the cheese sauce. Mix with a fork, leave to sit as will thicken until ready to use.
2. Using a big pot  $\frac{3}{4}$  fill with water, bring to the boil. When boiling add Gnocchi and cook for 3-4 minutes. If using pasta cook for 10-15 minutes.
3. Then drain pasta/gnocchi.
4. Add Bolognese mix, Passata or tomatoes, and drained peas to the pasta.

**NB** fresh spinach can be added to the mix at this stage

Heat until ready to eat. Serve into a bowl or on a plate. Drizzle cheese sauce over the top

Sprinkle chopped parsley over the top if you have any.

**Serves 4**



