

INGREDIENTS

1 pack Garden Gourmet Sensational Mince
1 onion
1 stalk celery
50 g carrots
olive oil for frying
2 tsp Italian herbs (or fresh)
1 tbsp tomato paste
400 g gnocchi (packed or fresh)
1 small glass cranberry juice (or red wine)
1 can diced tomatoes
1 pinch salt
1 pinch black pepper
1 tbsp frozen peas
grated (vegan) cheese to serve



Experience this comforting vegetarian gnocchi bolognese made with the Sensational Mince. Warm, filling and easy!

PREPARATION

1. Chop the veggies and boil some water

Peel and chop the onion. Cut the celery and carrot into small cubes. Finely chop the leaves of the herbs. Bring a pan with plenty of water and some salt to the boil to cook the gnocchi.

2. Make tomato sauce with veggies and Sensational Mince

Fry all the vegetables with the herbs in a frying pan with plenty of oil until it gets translucent and fry the Sensational Mince with it. Add the tomato puree and fry for a while. Add the cranberry juice (or wine) and reduce briefly.

3. Simmer the tomato sauce and boil the gnocchi

Add the diced tomatoes and peas. Bring to the boil while stirring and simmer for about 15 minutes. Season with salt and pepper. Boil the gnocchi in the boiling water for about 4 minutes until they float. Drain them and drizzle with olive oil.

4. Serve gnocchi with sauce and grated cheese

Then gently spoon the gnocchi into the Bolognese sauce and serve with grated cheese.

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