

GNOCCHI, PANCETTA & ARRABIATA SAUCE

INGREDIENTS

- 16 oz Gnocchi
- 6 oz Pancetta - diced
- 16 Spring Onions
- 28 oz jar San Marzano Tomatoes
- 1/2 Spanish Onion - diced
- 1.5 tsp Red Pepper Flakes
- 3 tbsp Dried Basil & Oregano
- 2 tbsp Virgin Olive Oil
- 1/2 cup Red Mountain Cabernet
- 12 Large Basil Leaves
- 2 tbsp Chopped Parsley
- Salt and Pepper to Taste

METHOD OF PREPARATION

1. Warm medium-sized pot over medium heat, add olive oil and sauté the diced Spanish onion and garlic until translucent.
2. Add red pepper flakes and dried basil & oregano and sauté for 1 minute.
3. Add red wine and reduce until almost completely evaporated.
4. Add the tomatoes and reduce heat to low and simmer for 25-30 minutes until sauce has reduced by 1/3.
5. While the sauce is reducing, render pancetta over medium heat and set aside. Rinse and chop spring onions into large pieces.
6. After the sauce has reduced, pour it into a blender or food processor and puree with half of the basil. Check for seasoning.
7. Set sauce aside and keep warm.
8. Bring a large pot of water to boil, season with salt, and cook the gnocchi until it reaches al dente.
9. While gnocchi is cooking, reheat the pancetta and sauté with the spring onions for 2-3 minutes (or until slightly wilted).
10. Toss gnocchi with Arrabbiata sauce, top with pancetta and spring onions.
11. Garnish with torn basil, chopped parsley, and shaved Parmigiano Reggiano if desired.