Tuscan PORK GNOCCHI BAKE



Ingredients

minced pork
Verstegen Meatball Mix
Verstegen Italian Herb and Tomato Sauce PURE
Verstegen Decoration Mix France
Verstegen Crispy Breading Spicy Tomato
cold water
potato gnocchi
grated cheddar

Method

Combine the pork with Verstegen Meatball Mix according to the recommended usage rate.
Form into meatballs and place eight into a smooth-wall foil tray.
Top with eight pieces of potato gnocchi and cover with Verstegen Italian Herb and Tomato Sauce PURE.
Mix equal parts Verstegen Crispy Breading Spicy Tomato and cold water to make a crumble.
Top with the crumble, grated Cheddar and Verstegen Decoration Mix France.

Cooking

Oven cook at 170°C for 25–30 minutes, or until cooked through.