

# Gnocchi Sardi with Sauteed Pork and Pecorino di Fossa Cheese



## Ingredients for 4 people

- 1-3/4 cup Gnocchi Sardi from Zia Pia Imports
- 1-1/2 cups Sauteed pork
- 1-1/2 cups Pecorino di Fossa cheese
- 3-1/2 cups Peeled tomatoes
- 1 Onion
- 2 leaf Bay
- to taste EVO oil
- to taste Salt and pepper

## Preparation

1. Start by taking the sautéed vegetables and blanching them for a few minutes in salted water. Drain the fried and cut it into cubes. Heat the oil in a pan together with the onion, let it brown so as to obtain a browning on all sides, at this point add the sautéed mixture that you had previously cut into cubes. Then add the puréed peeled tomatoes and cook over low heat as if it were a ragout.
2. Continue by bringing plenty of salted water to the boil. Add the Gnocchi Sardi di Gragnano PGI to the pan and cook for about 3-4 minutes. Drain them al dente and add the gnocchi to the sautéed ingredients in the pan. Season with salt and pepper and add a generous sprinkling of Pecorino di Fossa.
3. Let it mix for a few minutes before serving and enjoy this dish full of flavor and tradition.