

delicious dish

**Teen Cooking Bootcamp – Pasta Bake and Brownies
Grocery, Tool List and Prep list**

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
cheesy gooey gnocchi bake with greens	<p>1 onion Fresh garlic</p> <p>Frozen vegetables, spinach, kale or broccoli, I like Cookin' Greens brand</p> <p>1 x 475g container of full fat ricotta cheese</p> <p>1 x 226 g ball or 2 x125g balls of fresh mozzarella cheese or a 226 gram bag of shredded mozzarella cheese</p>	<p>Olive oil Kosher salt Tomato paste 1 x 480-690 jar tomato passata/strained tomatoes 1 500 gram package or gnocchi</p>	<p>Large oven safe skillet or flame proof casserole</p>	<p>All Ingredients handy</p>
brownie poppers	<p>1 stick unsalted butter 3 eggs</p>	<p>1 bag semi-sweet chocolate chips Unsweetened cocoa powder Sugar Vanilla Salt Flour (or GF flour)</p>	<p>Mini muffin tin 2 mixing bowls</p>	<p>Oven 350 All ingredients handy</p>