

RECIPE | TOMATOES

# CREAMY GNOCCHI WITH GRAPE TOMATO SAUCE



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## INGREDIENTS

2 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes  
1 lb package gnocchi  
8 oz bocconcini  
½ cup Greek yogurt  
3 tbsp olive oil  
2 tbsp tomato paste  
1 clove garlic, minced  
Sea salt, to taste  
4-6 basil leaves, for garnish

## DIRECTIONS

1. Heat oil in a large skillet over low. Add garlic and cook until fragrant, about 3 minutes. Increase heat to medium and add tomatoes and salt. Cook, stirring occasionally, until at least half the tomatoes break down, about 10 minutes. Stir in tomato paste and Greek yogurt.
2. Bring a pot of water to boil. Add gnocchi and cook 2-3 minutes until al dente. Transfer cooked gnocchi to skillet with tomatoes and toss continuously until sauce is thickened and glossy, about 2 minutes.
3. Evenly disperse bocconcini balls over pasta. Remove skillet from heat and garnish with basil.



**TOTAL TIME**

25 minutes

**PREP TIME**

10 minutes

**COOK TIME**

15 minutes

**SERVES**

4

**COOKING LEVEL**

Easy