

RECIPE | TOMATOES



CRISPY SHEET PAN GNOCCHI



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30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 2 dry pints** Pure Flavor® Tiki Tomatoes™, halved
- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers, sliced
- 4** cloves garlic
- 4** sprigs fresh rosemary
- 1** small red onion, chopped
- 1 lb** potato gnocchi
- 4 oz** burrata cheese
- 2 tbsp** olive oil

Salt & pepper, to taste
Grated Parmesan cheese, for garnish
Fresh basil, for garnish

DIRECTIONS

- 1** Preheat the oven to 450°F.
- 2** In a large bowl combine tomatoes, peppers, gnocchi, onions & garlic. Drizzle with oil and season with salt & pepper to taste, toss to combine.
- 3** Transfer to the baking sheet and spread into an even layer.
- 4** Roast on the middle rack for 20 minutes, stirring halfway through, until the gnocchi are plump and the vegetables are tender and starting to brown.
- 5** Remove the baking sheet from the oven. Sprinkle with grated Parmesan cheese.
- 6** To serve, tear the burrata and scatter over the gnocchi and vegetables. Garnish with fresh basil leaves.