



RECIPE | TOMATOES

CRISPY SHEET PAN GNOCCHI



30 min

10 min
PREP.

20 min
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.

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