

RECIPE | TOMATOES

# ROASTED SANGRIA® MEDLEY GNOCCHI



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Recipe created by *Elizabeth Jordan-Flight*



**30 min**

**5 min**  
PREP.

**25 min**  
COOKING



**5**



**easy**

## INGREDIENTS

**2** dry pints Pure Flavor® Sangria® Medley Tomatoes  
**1 lb** fresh gnocchi  
**2 cloves** garlic, crushed  
**1** shallot, finely chopped  
**2 tbsp** olive oil  
**1 tsp** Italian seasoning

**½ tsp** onion powder  
**½ tsp** garlic powder  
**½ tsp** salt  
Pepper, to taste  
Fresh basil, for garnish  
Parmesan cheese, for garnish

## DIRECTIONS

- 1** Preheat the oven to 450°F and line a baking sheet with parchment paper.
- 2** In a small bowl, combine oil, salt, onion powder, garlic powder, Italian seasoning, and garlic.
- 3** Arrange the gnocchi, tomatoes, and shallot on a baking sheet. Pour the olive oil and spice mixture over top and combine. Bake for 25 minutes.
- 4** Remove the sheet pan from the oven and pour the roasted gnocchi onto a serving dish. Top with fresh basil, shaved Parmesan cheese, and pepper. Enjoy!