



RECIPE | TOMATOES

ROASTED SANGRIA® MEDLEY GNOCCHI



30 min

5 min
PREP.

25 min
COOKING



5



easy

INGREDIENTS

Recipe created by Elizabeth Jordan-Flight

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!

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