

RECIPE | TOMATOES

ROASTED TOMATO GNOCCHI SALAD



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Recipe created by *Double the Spoonfuls*



40 min

10 min | **30 min**
PREP. | COOKING



4



easy

INGREDIENTS

For the salad:

- 2 dry pints** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 2 balls** of burrata, sliced in half
- 1 lb** gnocchi
- 1 cup** arugula, divided
- ¼ cup** olive oil, divided
- ¼ cup** fresh Parmesan, grated
- 2 tsp** balsamic vinegar
- Salt & pepper, to taste
- Red pepper flakes, to taste
- Basil, for garnish

For the pesto:

- 2 cloves** garlic
- 4 cups** basil
- ¾ cup** Parmesan, grated
- ½ cup** olive oil
- 1 tbsp** lemon juice
- Salt & pepper, to taste

DIRECTIONS

- 1** Preheat the oven to 425°F.
- 2** Add tomatoes to a medium bowl and mix in 1/8 cup olive oil, salt, pepper, and red pepper flakes to taste. Spread tomatoes onto a lined baking sheet and roast in the oven for 20 minutes, mixing halfway. Once removed from oven drizzle with balsamic vinegar.
- 3** Warm a large skillet on the stove over medium heat. Add the remaining olive oil and sauté gnocchi until golden brown and soft. Remove from heat and set aside to cool.
- 4** To make pesto, add basil, garlic, cheese, and lemon juice to the food processor. Gradually add olive oil until combined and smooth.
- 5** Add the pesto to the bowl with gnocchi and mix to combine. Gradually combine the sauce with the gnocchi until the gnocchi is coated.
- 6** Add half the tomatoes to the gnocchi bowl with the Parmesan and half the arugula and mix together.
- 7** To serve, place the remaining arugula on the bottom of a large serving platter, then spoon gnocchi on top. Top with the burrata and remaining tomatoes. Garnish with fresh basil.