



## RECIPE | TOMATOES

# ROASTED TOMATO GNOCCHI SALAD



40 min

10 min  
PREP.

30 min  
COOKING



4



Easy

## INGREDIENTS

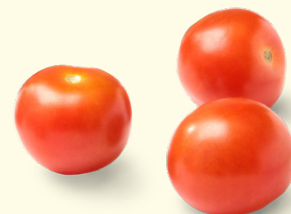
Recipe created by *Double the Spoonfuls*

### 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. Add the pesto to the bowl with gnocchi and mix to combine. Gradually combine the sauce with the gnocchi until the gnocchi is coated.
- 5 Add half the tomatoes to the gnocchi bowl with the Parmesan and half the arugula and mix together.
- 6 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.

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