



RECIPE | TOMATOES

SHEET PAN GNOCCHI



5 min
PREP.



4



easy

35 min

30 min
COOKING

INGREDIENTS

- 1 pint Pure Flavor® Sangria® Medley Tomatoes
- 16 oz gnocchi
- 12 oz bocconcini
- 2-4 cloves garlic
- 3 tbsp olive oil
- fresh basil, for garnish
- fresh Parmesan, for garnish
- balsamic vinegar glaze, for garnish (optional)
- salt and pepper, to taste



DIRECTIONS

- 1 Preheat your oven to 450 degrees F.
- 2 In an oiled sheet pan, add smashed (or whole) garlic, gnocchi, and tomatoes. Add olive oil, making sure everything is coated and in one single layer. Season with salt and pepper as desired.
- 3 Roast for 10-15 minutes until everything is toasted and golden. Let the gnocchi cool for two minutes before adding the bocconcini.
- 4 Garnish with fresh basil and parmesan cheese as desired. Serve Immediately. For an added flavor kick, add balsamic vinegar glaze to the gnocchi as well.

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