



RECIPE | TOMATOES

TOMATO & SHRIMP GNOCCHI



35 min

15 min
PREP.

20 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 2 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine
- 1 lb** jumbo shrimp, peeled & deveined
- 1 lb** gnocchi
- 12 oz** marinated mozzarella balls
- 4** cloves garlic, minced
- Salt & pepper, to taste
- fresh basil, for garnish
- parmesan cheese, for garnish



DIRECTIONS

- 1** Preheat the oven to 450°F. Line a sheet pan with parchment paper. In a small bowl, coat the shrimp with 1 tablespoon of the oil from the mozzarella balls container. Season with salt and pepper and set aside.
- 2** In a large bowl combine tomatoes, garlic, gnocchi and 2 tablespoons of the oil from the mozzarella balls. Evenly spread the mixture in a single layer on the prepared sheet pan. Sprinkle with salt and pepper. Bake for 12 minutes.
- 3** Add the shrimp to the sheet pan. Bake for an additional 8 minutes or until the gnocchi is slightly browned, tomatoes have started to burst, and the shrimp has an internal temperature of 145°F.
- 4** Transfer to a serving dish and add mozzarella balls. Garnish with basil and parmesan cheese.

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