



Gnocchi with Cherry Tomato Sauce

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

The flavor of potato gnocchi is lifted by this sweet fresh spicy sauce in this gnocchi with cherry tomato sauce recipe

Ingredients

- - 1 tablespoon olive oil - 1 large red onion
- finely chopped - 1 clove garlic
- minced - ½ red chile pepper
- minced - 2 pints cherry tomatoes
- quartered - 1 ½ cups canned crushed tomatoes - 1 (16 ounce) package fresh gnocchi - 1 cup chopped fresh basil - ? cup Kalamata olives
- sliced - ¼ cup grated Parmesan cheese

Instructions

1. Heat olive oil in a large saucepan over medium heat. Add onion
2. garlic
3. and chile pepper; cook until onion has softened and turned translucent
4. about 5 minutes. Increase heat to medium-high; stir in cherry tomatoes. Cook until tomatoes start to break down and begin to make a sauce
5. about 5 minutes. Stir in crushed tomatoes; bring to a simmer
6. then reduce heat to medium-low and cook for 10 minutes. Meanwhile
7. bring a large pot of lightly salted water to a boil over high heat. Cook gnocchi in the boiling water until they float to the top
8. 2 to 3 minutes. Gently transfer gnocchi to a serving dish using a strainer. Stir basil and olives into simmering sauce; cook 1 minute. Pour sauce over gnocchi; sprinkle with Parmesan cheese to serve.