
GNOCCHI WITH FRESH TOMATO AND FRESH MOZZARELLA



INGREDIENTS:

2 TBSP extra virgin olive oil (I like garlic infused)

Package of shelf-stable gnocchi (you can also use frozen)

1/4 cup unsalted butter

4 garlic cloves thinly sliced

1/4 teaspoon red pepper flakes

2 pints of small tomatoes (plum or cherry)

8 ounces of fresh mozzarella

Tomato paste

PLEASE CONSIDER ANY ALLERGIES BEFORE PREPARING THIS RECIPE

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METHOD:

- 1. Brown the gnocchi and set it to one side*
- 2. In the same pan add the tomatoes (I add garlic) and let them heat until they are ready to pop- then mash them and add a small amount of tomato paste.*
- 3. When the sauce is hot and bubbling add the gnocchi and heat all the way through. Add slices of the mozzarella and cover over reduced heat after they have melted, serve in dishes and enjoy.*
- 4. *Bufala Mozzarella doesn't always melt as well as will shredded Mozzarella so pick whichever works best for you*