



## Caprese Gnocchi with Basil Pesto

*Potato gnocchi with basil pesto, pearl mozzarella & cherry tomato.*

Yield: 4 servings

### Ingredients:

- 2 cups potato gnocchi
- ½ Cup basil pesto
- ½ cup cherry tomatoes
- ½ cup mozzarella pearls
- 1 tablespoon butter
- 1 bunch fresh basil



- 1) Slice cherry tomatoes in half. Roughly chop basil, set aside.
- 2) Heat a large stock pot with water.
- 3) Once boiling, add 2 cups of frozen potato gnocchi. Boil for approx. 3 minutes or until internal temperature reaches 165°F.
- 4) Strain the water and hold gnocchi aside.
- 5) Heat butter in a medium sauté pan. Add the cherry tomato slices and cook on medium/low until tomatoes start to break down slightly. 2-3 min  
Add gnocchi and allow to get golden brown on the sides. 1-2 min.  
Add basil pesto and mozzarella.
- 6) Stir around to combine all ingredients.
- 7) Plate and top with fresh basil.
- 8) Bon Appetit!

