



30-Minute Meals by Jaclyn
CREAMY TOMATO GNOCCHI

with Sicilian Infused Olive Oil

SERVINGS: 4-6

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

¼ cup Sicilian Extra
Virgin Olive Oil
8 cloves garlic
2 pints cherry tomatoes
½ tsp red pepper flakes
½ cup heavy cream
2 (16 oz) packages
potato gnocchi
3 (4 oz) balls burrata
½ cup fresh basil, sliced
or torn
Salt and pepper, to
taste

DIRECTIONS

1. Bring a large pot of salted water to a boil. Cook gnocchi according to package directions. Reserve ½ cup pasta water, then drain.
2. Heat ¼ cup Sicilian EVOO in a skillet over medium heat. Add garlic and cook until fragrant, about 2 minutes.
3. Add cherry tomatoes and cook for about 10 minutes, stirring occasionally, until they begin to break down. Season with red pepper flakes, salt, and pepper.
4. Reduce heat to low. Stir in heavy cream and the additional ¼ cup Sicilian EVOO.
5. Add cooked gnocchi and reserved pasta water to the tomato sauce. Toss to combine and stir in fresh basil.
6. Top with burrata and additional fresh basil.
7. Serve immediately.

Tender potato gnocchi tossed in a creamy roasted tomato sauce, topped with fresh basil and rich, creamy burrata.