

SHEET PAN CAPRESE GNOCCHI



PREP TIME

10 Minutes



COOK TIME

20-25 Minutes



SERVES

4 TO 6



Ingredients

- 2 pints cherry tomatoes
- 1 lb fresh shelf-stable or frozen potato or cauliflower gnocchi
- 2 tbsp olive oil
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 1 container (200 g) bocconcini balls
- Fresh basil leaves, chopped
- Balsamic glaze, optional

Steps to Make

1. Preheat oven to 400 F.
2. On a rimmed baking sheet, place cherry tomatoes and gnocchi. Drizzle with olive oil and season with salt and pepper. Toss well to combine and spread out in an even layer.
3. Roast in preheated oven, 15 to 20 minutes, stirring halfway through until tomatoes have burst and caramelized.
4. Remove from oven and add bocconcini balls, and toss to combine. Place back in the oven and cook, 2 to 3 minutes longer until cheese has softened.
5. Serve with chopped fresh basil leaves and drizzle with balsamic glaze if desired.