



Creamy Burrata Gnocchi in Tomato Sauce

Pillowy potato gnocchi tossed in a fresh, garlicky tomato sauce made from real tomatoes, then topped with creamy burrata and fresh basil. Simple, delicious, and perfect for a cozy night in!

Ingredients (4 Servings)

Shopping List

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| ☐ 1 pack of Armando Potato Gnocchi | ☐ 2 tbsp olive oil |
| ☐ 2 cloves garlic, minced | ☐ 1 can (28 oz) crushed tomatoes |
| ☐ ½ tsp salt | ☐ ½ tsp black pepper |
| ☐ ½ tsp dried oregano | ☐ ½ cup fresh basil, torn |
| ☐ 1 ball burrata cheese | ☐ ½ tsp red pepper flakes (optional) |
| ☐ Grated Parmesan (optional) | |

Preparation

Cook the gnocchi: Bring a large pot of salted water to a boil. Cook the gnocchi until they float (about 2-3 minutes). Drain and set aside.

Make the sauce: In a large pan, heat olive oil over medium heat. Add garlic and sauté for 30 seconds until fragrant. Pour in the crushed tomatoes, salt, pepper, red pepper flakes, and oregano. Let simmer for 10 minutes. **Combine:** Add the cooked gnocchi to the sauce and toss to coat. Stir in fresh basil. Tear the burrata into pieces and place on top of the gnocchi. Let it melt slightly.

Sprinkle with Parmesan, if desired, and enjoy!