

TOMATO GNOCCHI WITH PARMESAN CHEESE FLAKES

Preparation time: 10 min

Difficulty: Easy

Ingredients

- Fresh oregano:
- Garlic clove: 1
- Parmesan cheese flakes:
- Potato gnocchi: 800 gr



Preparation

Cook **Pomì Rustic Tomato Sauce** in a pan with extra-virgin olive oil and garlic over high heat.

In the meantime blanch the potato gnocchi in salted water and then finish cooking in a pan with the tomato sauce.

Finally, serve with flakes of Parmesan Cheese and fresh oregano.

For this recipe we used:

Strained Tomatoes
700 gr

