Pomì
O Così. O Pomì.

Tomato soup with gnocchi

Preparation time: 15 min
Difficulty: Easy

Ingredients

- Fresh herbs (parsley, basil):
- Garlic: 1-2 cloves
- Gnocchi: 250 g
- Olive oil: 1 tablespoon
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- Pepper:
- Red onion: 1/2
- Salt:
- Sugar: 1 tsp
- Vegetable broth: 300 ml

Preparation

1. Chop the onion and garlic.
2. Heat the olive oil in a pot and sauté the onion cubes until translucent. After 2-3 minutes minutes, add the garlic.
3. Add the strained tomatoes and the vegetable broth, season with salt, pepper and sugar. and simmer for 10 minutes.
4. In the meantime, chop the herbs and then add them to the soup.
5. Heat some olive oil in a pan and fry the gnocchi until golden brown.
6. Season the tomato soup to taste and serve with the gnocchi.

For this recipe we used:

Organic Tomato Puree 500 gr