



Tomato soup with gnocchi



Time: 15 min.

Difficulty: Easy

Ingredients (2 servings)

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- Organic tomato purée 500g 500 gr
- 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

For this recipe we used:



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, 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.