



TOMATO GNOCCHI WITH PARMESAN CHEESE FLAKES



Time: 10 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 700 gr
- Fresh oregano
- Garlic clove 1
- Parmesan cheese flakes
- Potato gnocchi 800 gr

For this recipe we used:



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.