Gnocchi, tomato cubes and lemon



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Extra-virgin olive oil to taste: to taste
- Organic lemon: 1
- Potato gnocchi: 600 gr
- Red onion: ½
- Salt: to taste

Preparation

In a frying pan sauté ½ chopped red onion with a hint of extra-virgin olive oil, then add **Pomì chopped tomatoes** and let cook for at least 15 minutes.
Add salt and pepper and let it rest. Add and sauté along with the tomato the previously cooked potato gnocchi, serve and grate abundant lemon peel on top. Be careful not to grate the white part under the rind of the lemon because it would give the dish a very bitter taste.

For this recipe we used:

Chopped Tomatoes 300 gr

