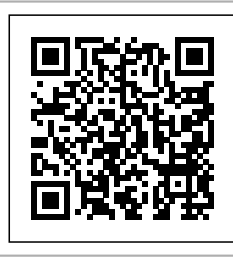


Gnocchi with Burrata and Crispy Prosciutto



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Recipe by: Laura Vitale

Berves 4 to 6

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

- 5 oz Sun Dried Tomatoes Packed in Olive Oil (julienned)
- 1 Small Onion, thinly sliced
- 2 Cloves of garlic, minced
- 4 oz of Tomato Paste
- 1/2 cup of Heavy Cream
- Fresh Basil
- Pinch of Oregano
- Salt and Pepper to taste
- 1-1/2 lb of Potato Gnocchi
- 3 oz of Prosciutto
- 2 Balls of Burrata
- Handful of Baby Arugula
- Fresh Parm

1) Fill a large pot of water, add a generous pinch of salt and bring to a boil.

2) In a large skillet or shallow dutch oven, add the oil from the tomatoes along with the onion, sauté until translucent, add the sun dried tomatoes and garlic, cook a couple minutes, then add the tomato paste along with about 3/4 cup of the hot water (from the pasta pot) and work it in until melted.



3) Add the cream and basil, season with a touch of salt and pepper and a pinch of oregano, simmer on low.

4) While that cooks, crisp up the prosciutto either in the oven at 400 for a few minutes or in a skillet for just a couple minutes then set aside.

5) When the water comes to a boil, add the gnocchi, cook according to package instructions then once ready, scoop them right from the pot and add them to your sauté with a touch more water, a good heavy handful of parm and cook all together for a minute.

6) When ready to serve, top with eh burrata, crispy prosciutto and arugula and dive in!