

## 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: 20 oz.
- Red onion:  $\frac{1}{2}$
- Salt: to taste



### Preparation

In a frying pan sauté  $\frac{1}{2}$  chopped red onion with a hint of extra-virgin olive oil, then add **Pomi 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  
10 oz.

