

Gnocchi With Semi Dried Tomato, Basil & Bocconcini

Ingredients

- 4 slices prosciutto
- 500g gnocchi
- 1 tbs extra virgin olive oil
- 80g semi dried tomatoes
- 100g Bambini Bocconcini
- 1 bunch of rocket, trimmed
- 1 tbs balsamic vinegar
- Small basil leaves



Directions

1. Grill or panfry prosciutto until crisp. Cool and then break into pieces
2. Bring a large saucepan of salted water to the boil. Add gnocchi and when water returns to the boil and the gnocchi float to the surface remove from heat and drain.
3. Return drained gnocchi to the same saucepan with oil, semidried tomatoes, Bocconcini & rocket. Toss over low heat until rocket is wilted
4. Spoon into serving plates, drizzle with balsamic and sprinkle with prosciutto and basil.