



SUMMER GNOCCHI SALAD



Chilled **Gnocchi** tossed with mozzarella pearls, cherry tomatoes, fresh arugula, olive oil and basil pesto, drizzled with balsamic glaze. Yield: 6 Servings

Ingredients:

1 lb.	Gnocchi [#74922], Prepared According to Package Directions & Chilled	¼ Cup	Olive Oil
		To Taste	Salt & Black Pepper
½ lb.	Mozzarella Pearls, Quartered	1 Cup	Red & Yellow Cherry Tomatoes, Halved
2 Tbsp.	Champagne Vinegar	2 Cups	Arugula, Packed
½ Cup	Basil Pesto	2 Tbsp.	Balsamic Glaze

Directions:

1. In a large mixing bowl, toss the **Gnocchi** and mozzarella pearls in the champagne vinegar, basil pesto, olive oil, salt and black pepper.
2. Gently fold in the cherry tomatoes and arugula, then place into a serving dish.
3. Drizzle with balsamic glaze.