

Crispy Gnocchi with Tomato and Red Onion  
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Time: 20 minutes

Servings: 4

**Ingredients**

5 to 6 tablespoons extra-virgin olive oil

1 (17-ounce) package shelf-stable (or frozen) potato gnocchi

1½ pounds tomatoes (any variety)

½ red onion, thinly sliced

1 tablespoon balsamic vinegar

Kosher salt (such as Diamond Crystal) and black pepper

Handful of chopped parsley, plus more for serving

Handful of torn basil, plus more for serving

**PREPARATION**

1. Heat a large (about 12-inch), well-seasoned cast-iron or nonstick skillet over medium-high; add 2 tablespoons of olive oil. Add the gnocchi to the pan, breaking up any that are stuck together. Cook for 8 to 10 minutes, tossing every 1 ½ to 2 minutes so they get golden and crispy all over.
2. Meanwhile, prepare your tomatoes: If you are using small ones like cherry or grape varieties, simply slice them in half. For larger tomatoes, quarter them or slice into bite-size chunks. (It is good to have a mix of shapes and sizes.) Place the tomatoes and onions in a large serving bowl. Add the balsamic vinegar and 1 teaspoon salt; season with pepper and gently toss.
3. When the gnocchi are golden and crispy, add them to the tomatoes, along with 3 to 4 tablespoons of olive oil and a handful each of parsley and basil. Toss and taste, adding more salt or pepper as needed.
4. Top with more parsley and basil, and eat immediately or at room temperature.