

Gnocchi Squids

with Salad Caprese and Italian Herb
and Balsamic Drizzle

Serves 4

INGREDIENTS

- 300g **Pacific West Gnocchi Squids**
- 500g grape tomatoes or cherry tomatoes, halved or quartered
- 100g fresh mozzarella cheese, cubed
- ½ cup fresh basil leaves, torn
- 2 tbsp olive oil
- 1 tsp Italian herbs
- 2-3 tbsp balsamic vinegar
- Sea salt to taste

METHOD

1. From frozen, deep fry **Pacific West Gnocchi Squids** for 3-4 minutes at 180°C.
2. In a medium bowl, toss together the cut up tomatoes, mozzarella, and basil leaves.
3. Add Italian herbs, olive oil and balsamic vinegar to bowl, and lightly toss together.
4. Sprinkle salt as desired.
5. To serve, place the salad on a nice plate and top with Gnocchi Squids

Watch the recipe video and try it yourself!

 **Pacific West**



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