



Gnocchi Foil Packet

Ingredients

- 1 lb. store-bought gnocchi, uncooked
- 4 ears of corn, kernels removed from cob (or 3 cups frozen, thawed)
- 2 cups cherry tomatoes
- 2 tablespoons [Fustini's Basil Crush olive oil](#)
- 2 garlic cloves
- Kosher salt and fresh ground pepper
- red pepper flakes
- 3/4 cup dry white wine
- 1/4 cup finely chopped basil
- grated Parmesan for serving

Sharon's Hint

Substitute your favorite herb-infused olive oil. For more brightness, substitute Citrus Oregano for the white wine. Can be made on the grill, over a campfire, or in the oven. Adapted from [delish.com](#)

Directions

Step 1.

Preheat the grill over medium-high heat. Cut 4 sheets of foil about 12 inches long. Divide gnocchi, corn, tomatoes, olive oil, and garlic evenly over the foil. Season each packet with ¼ teaspoon salt and a pinch of red pepper flakes. Drizzle the white wine evenly among each packet.

Step 2.

Fold foil packets crosswise over the gnocchi mixture to completely cover the food. Roll top and bottom edges to seal. Place foil packets on the grill and cook until tomatoes burst and gnocchi is cooked through about 15 to 20 minutes. Sprinkle each packet with basil, parmesan, and black pepper, and serve.