

Sheet-Pan Gnocchi with Sausages and Peppers

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4 Servings - Prep time 15 minutes, total time 60 minutes

Roasting gnocchi on a sheet pan gives the potato dumplings an irresistible, chewy-crisp texture with lovely browned edges. Here, the gnocchi are cooked with sausage and peppers, the classic sandwich combination, to make a rich and very savory one-pan meal. A handful of cherry tomatoes melt in the pan alongside everything else, adding a juicy element that's almost like a sauce. Hearty and satisfying, this dish needs no accompaniment, though spooning it on top of a bed of arugula or baby spinach would add even more vegetables to the mix.

Ingredients

1/4	cup extra-virgin olive oil
2	garlic cloves, finely grated or minced
2	tablespoons chopped fresh oregano (or 1 teaspoon dried)
1	teaspoon fine sea salt
1/4	teaspoon red chile flakes, more for serving (optional)
1	(14- to 18-ounce) package shelf-stable gnocchi
1	large yellow or red onion, thinly sliced
1	red, yellow or orange bell pepper, thinly sliced
1	green bell pepper, thinly sliced
1	cup cherry tomatoes
1	pound sweet or hot Italian sausages, pricked with a fork

1/4	cup grated Parmesan
1/2	cup chopped fresh basil or parsley

Directions

1. Heat oven to 425 degrees.
2. In a large bowl, stir together olive oil, garlic, oregano, salt and chile flakes. Add gnocchi, onion, peppers and tomatoes, and toss well. Spread evenly on a large rimmed baking sheet. Nestle the sausages among the vegetables.
3. Roast for 35 to 40 minutes, stirring everything and flipping the sausages after 15 minutes, until the sausages are cooked through and the vegetables and gnocchi are golden brown.
4. Top with Parmesan and basil. Sprinkle more chile flakes if you like. Serve warm.

RG notes

- I only use half as much sausage, since I prefer more vegetables