

Recipes and Tips



Sheet-Pan Gnocchi With Sausages and Peppers

3 to 4 servings

- ¼ 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
- ¼ teaspoon red chilli 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
- Optional, add other vegetables, I added broccoli and Brussel sprouts
- 1 cup cherry tomatoes
- 1 pound sausages, pricked with a fork or cut into sections
- ¼ cup grated Parmesan
- ½ cup chopped fresh basil or parsley

Heat oven to 200° degrees.

In a large bowl, stir together olive oil, garlic, oregano, salt and chilli flakes. Add gnocchi, onion, peppers, tomatoes and any other vegetables you have chosen, and toss well. Spread evenly on a large, rimmed baking sheet. Nestle the sausages among the vegetables.

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.

Top with Parmesan and basil. Sprinkle more chilli flakes if you like. Serve warm.