

on bed of spinach

changes: slightly wilt spinach ~~for~~ before topping, double tomatoes, ~~2 lb sausage~~, boil at end

Sheet-Pan Gnocchi With Sausages and Peppers

By Melissa Clark

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Total Time 55 minutes
Prep Time 10 minutes
Cook Time 45 minutes
Rating ★★★★★ (1,579)

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

- Yield: 3 to 4 servings
- spinach
- 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 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
- ¼ cup grated Parmesan
- ~~½ cup chopped fresh basil or parsley~~

PREPARATION

- use 2 links Italian sausage, remove from casings, distribute little wads of sausage meat throughout.
- Step 1**
Heat oven to 425 degrees.
- Step 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.
- Step 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.
- Step 4**
Top with Parmesan and basil. Sprinkle more chile flakes if you like. Serve warm.