



CRISPY PAN GNOCCHI

SERVINGS 4

PREP TIME 12 min

COOK TIME 20 min

INGREDIENTS

- 1 pound gnocchi (fresh store-bought or homemade)
- 3 medium shallots
- 12 mini bell peppers (seeds removed, sliced lengthwise)
- 1 pint grape tomatoes (or cherry tomatoes, about 1 pound)
- 4 cloves garlic
- 1/2 teaspoon dried oregano
- 1/2 teaspoon kosher salt (or to taste)
- 1/4 teaspoon ground black pepper (or to taste)
- 3 tablespoons olive oil
- 4 tablespoons grated Parmesan cheese, garnish
- 2 tablespoons chopped basil (or parsley), garnish

DIRECTIONS

1. Gather the ingredients. Heat the oven to 425 F and line a large rimmed baking sheet or two small baking sheets with parchment paper or foil. If using foil, spray or brush it with cooking oil.
2. In a large bowl, combine the gnocchi, shallots, bell peppers, tomatoes, and garlic. Toss the gnocchi and vegetables with oregano, kosher salt, and freshly ground black pepper. Drizzle olive oil over the mixture and toss again.
3. Spread the gnocchi and vegetables onto the prepared baking sheet(s) and bake for 20 to 24 minutes, or until the vegetables begin to brown and the gnocchi are crispy.
4. Serve the gnocchi garnished Parmesan cheese and chopped parsley or basil.

