



CRISPY PAN GNOCCHI WITH SWEET PEPPERS & TOMATOES

SERVINGS 4
PREP TIME 10 mins.
COOK TIME 15 mins.

INGREDIENTS

- 1 lb gnocchi (fresh store-bought or homemade, uncooked/unboiled)
- 3 medium shallots, thinly sliced
- 12 mini bell peppers, seeds removed and sliced lengthwise
- 1 pint grape tomatoes (or cherry tomatoes, ~1 lb)
- 4 cloves garlic, finely minced
- ½ tsp dried oregano
- ½ tsp kosher salt (or to taste)
- ¼ tsp ground black pepper (or to taste)
- 3 tbsp olive oil (divided)
- 4 tbsp grated Parmesan cheese (for garnish)
- 2 tbsp fresh basil or parsley, chopped (for garnish)

DIRECTIONS

Step 1: Crisp the Gnocchi

1. Heat 2 tablespoons of olive oil in a large skillet (cast iron or heavy stainless steel works best) over medium-high heat.
2. Add the uncooked gnocchi in a single layer.
3. Let them sear undisturbed for 3 to 4 minutes until the bottoms are deep golden brown and crispy. Flip and sear the other side for another 3 minutes.
4. Transfer the crispy gnocchi to a plate and set aside.

Step 2: Sauté the Aromatics & Veggies

1. Return the skillet to medium heat and add the remaining 1 tablespoon of olive oil.
2. Add the sliced shallots and mini bell peppers. Sauté for about 3 to 4 minutes until softened and slightly charred around the edges.
3. Stir in the minced garlic, dried oregano, kosher salt, and black pepper. Cook for 1 minute until fragrant.

Step 3: Blister the Tomatoes & Combine

1. Turn the heat up to medium-high and toss in the whole grape tomatoes. Cook for 3 to 4 minutes, stirring occasionally, until the tomato skins burst and release their juice, creating a light, natural pan sauce.
2. Return the crispy gnocchi to the skillet. Toss everything together for 1 to 2 minutes to allow the gnocchi to warm through and absorb the flavors of the burst tomatoes and aromatics.

Step 4: Garnish & Serve

1. Remove from heat.
2. Divide into bowls and top with grated Parmesan cheese and fresh chopped basil (or parsley). Serve immediately while hot and crispy!

