Main dishes / United States

Sheet-Pan Gnocchi with Sausage and Peppers

Shelf-stable gnocchi roasted straight from the package until the undersides blister crisp and the centers stay pillowy, tumbled with browned sausage, jammy sweet peppers and red onion that have slumped into their own juices.

Time 35 min **Servings** 4

What you'll need.

- ☐ 500 g Potato gnocchi, shelf-stable (not frozen), separated
- ☐ 450 g Sweet or hot Italian pork sausage links, cut into 2 cm coins
- ☐ 350 g Bell peppers (red and yellow), cut into 2 cm strips
- ☐ 150 g Red onion, cut into 2 cm wedges
- ☐ 30 ml Olive oil
- ☐ 1 tsp Dried oregano
- ☐ 0.5 tsp Red pepper flakes
- ☐ 0 to taste Kosher salt
- ☐ 0 to taste Black pepper, freshly ground
- ☐ 1 tbsp Red wine vinegar
- ☐ 30 g Parmesan, finely grated
- ☐ 10 leaves Fresh basil leaves, torn

Let's make it.

01 Heat the oven to 425°F (220°C) with a rack in the upper-middle position. Break apart any gnocchi stuck together straight from the package — do not boil them. On a large rimmed sheet pan, toss the gnocchi, pepper strips and onion wedges with the olive oil, oregano, red pepper flakes, about 3/4 tsp kosher salt and several grinds of pepper. Spread everything into a single layer with space between pieces; if the pan is crowded, use two pans.

02 Nestle the sausage coins into the gaps on the pan, cut sides down. Roast for 12 minutes, then flip and stir everything with a thin metal spatula and roast another 10–14 minutes, until the gnocchi are golden and crisp on the bottom, the peppers are blistered and slumped, and the sausage is browned and registers 160°F (71°C) on an instant-read thermometer.

03 Drizzle the vinegar over the hot pan and toss right away with the spatula, scraping up the browned bits so they coat the gnocchi. Scatter the Parmesan over the top and let it melt for 1 minute, then add the torn basil. Taste a piece of gnocchi and add salt if needed. Serve straight from the pan.

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Servings are an estimate; check quantities in the source recipe.
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