

Rosemary-Garlic Roasted Chicken and Gnocchi
By Ali Slagle
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Yield: 4 to 6 Servings

Time: 45 Minutes

INGREDIENTS

2½ to 3 pounds bone-in, skin-on chicken thighs (6 to 8 pieces)

Kosher salt (Diamond Crystal)

Black pepper

¼ cup extra-virgin olive oil

6 garlic cloves, finely grated

1 tablespoon chopped rosemary (from 2 sprigs)

2 (12- to 18-ounce) packages shelf-stable potato gnocchi

1 lemon

PREPARATION

1. Heat the oven to 450 degrees. Pat the chicken dry, then transfer to a sheet pan and season all over with 1½ teaspoons salt and a few grinds of pepper. In a liquid measuring cup or small bowl, combine the olive oil, garlic and rosemary with a fork. Season generously with salt and pepper.
2. Add the oil mixture and the gnocchi to the chicken. Toss with your hands to coat, massaging the garlic and rosemary into the chicken and gnocchi. Arrange the gnocchi in an even layer, and place the chicken skin side up on top of the gnocchi. Roast until the chicken is cooked through and golden brown, 35 to 40 minutes.
3. Transfer the chicken to plates and finely grate the zest of half the lemon over the chicken. Squeeze the juice of half the lemon onto the gnocchi (about 1½ tablespoons), then use a spoon to scrape up the browned bits on the sheet pan and toss the gnocchi in the lemon juice and pan drippings. Season to taste with salt and pepper. Cut the remaining lemon into wedges. Eat the chicken with the gnocchi and a lemon wedge for squeezing over.