

Sheet-Pan Gnocchi with Sausages and Peppers
“How to Make Sausage and Peppers Even Better? Add Gnocchi”
By Melissa Clark
The New York Times, January 9, 2025

Total Time: 55 minutes
Prep Time: 10 minutes
Cook Time: 45 minutes

Yield: 3 to 4 servings

Ingredients

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

1. Heat oven to 425 degrees.
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.
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.
4. Top with Parmesan and basil. Sprinkle more chile flakes if you like. Serve warm.