

CHEF JOHN GIFALDI AND LILYANA GIFALDI'S

Pan Sheet Gnocchi with Peppers and Sausage

SERVES: 4

1 (16 oz) package shelf-stable potato gnocchi
1 lb Italian sausage (mild or spicy, sliced or crumbled)
3 bell peppers (1 red, 1 orange, and 1 yellow), sliced
1 red onion, sliced
1 clove garlic, grated
2 tbsp olive oil
1 tsp garlic powder
1 tsp Italian seasoning
1/2 tsp crushed red pepper flakes (optional)
salt and pepper, to taste
fresh basil or parsley, for garnish
freshly grated Parmesan (optional)

1. Preheat the oven to 425°F. Line a sheet pan with parchment paper or foil.
2. Add the gnocchi to a pot of salted boiling water and cook for 5 minutes, then drain and set aside.
3. Cut the Italian sausage into 2-inch slices on the bias.
4. In a large bowl, toss gnocchi, sausage, peppers, and onion with olive oil, garlic powder, Italian seasoning, red pepper flakes (if using), salt, and pepper.
5. Arrange everything in an even layer on the prepared sheet pan and roast for 20 minutes until gnocchi are golden and crispy and sausage is cooked through.
6. Serve hot, garnished with fresh herbs and a sprinkle of Parmesan if desired.

