

Crispy Sheet Pan Gnocchi with Sausage and Peppers

Ingredients:

- 1 pound sweet Italian sausage
- 1 teaspoon dried oregano
- ¼ teaspoon crushed red pepper flakes
- 2 cloves garlic, minced
- 1 small green bell pepper, thinly sliced
- 1 small red bell pepper, thinly sliced
- 1 small yellow bell pepper, thinly sliced
- 1 small red onion, thinly sliced
- 2 tablespoon olive oil
- Kosher salt
- Black pepper
- 2 14-ounce cans cherry tomatoes
- 17 ounces packaged potato gnocchi
- ¼ cup grated Parmesan cheese, plus more for serving

Directions:

1. Preheat the oven to 425°F.
2. Toss together the sausage, oregano, red pepper flakes, garlic, bell peppers, onion, 1 tablespoon olive oil, 1 teaspoon salt and a few grinds of black pepper on a sheet pan.
3. Pour the cherry tomatoes over top and gently shake the pan a few times to evenly distribute.
4. Bake until the sausage is cooked through, and the vegetables are soft, 18-20 minutes.
5. Meanwhile, toss the gnocchi with the Parmesan, remaining 1 tablespoon olive oil and ½ teaspoon salt.
6. Sprinkle the gnocchi over the sausage and vegetables and broil until dark golden brown, 3 to 5 minutes. To serve, sprinkle with Parmesan cheese and parsley.

Source: FoodNetwork.com