

How to Plan Healthy Weeknight Meals

Tips for Hassle-Free, Home-Cooked Meals

Sheet Pan Gnocchi and Vegetables

Ingredients

1 pound fresh, shelf-stable or frozen potato gnocchi	4 teaspoons salt
2 medium bell peppers, cut into 1-inch chunks	Black pepper
1 pint grape or cherry tomatoes	2 tablespoons olive oil
1 small red onion, cut into 1-inch chunks	2 tablespoons chopped fresh basil leaves
2 cloves garlic, smashed	Parmesan cheese or Pecorino Romano cheese for serving
1 teaspoon chopped rosemary leaves	

Directions

1. Heat oven to 450 degrees F. Line a rimmed baking sheet with parchment paper or silicone non-stick liner.
2. Place gnocchi, peppers, tomatoes, onion, garlic, rosemary, salt and black pepper to your tasting into a large bowl. Drizzle with olive oil and toss to combine. Spread gnocchi mixture on prepared baking sheet.
3. Roast for 18 to 20 minutes, stirring halfway through. The gnocchi should be plump and the vegetables tender and caramelized.
4. When ready to serve, spoon into individual bowls, and garnish with basil and grated cheese.