Easy Clean Up! Sheet Pan Gnocchi & Veggies
with Pesto

🕐 45min   🍴 2 Servings

You heard us right: It's gnocchi night. It's also the night when you won't be sweating over a pile of dishes, because this meal comes together on just one baking sheet. Roast gnocchi with bell peppers, onions, and grape tomatoes, then toss them with some herby pesto. That's it—seriously! We've got you covered!

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1. Prep onion & peppers

Preheat oven to 425°F with a rack in the upper third.

Thinly slice **half of the onion** (save rest for own use).

Halve **bell pepper** and cut into 1-inch pieces.

2. Toss veggies & gnocchi

On a rimmed baking sheet, combine **peppers, tomatoes, onions**, and **gnocchi**, carefully breaking apart any that are stuck together. Toss with **2 tablespoons oil** and **1 teaspoon salt**. Season with **pepper**.

3. Roast veggies & gnocchi

Transfer sheet with **veggies and gnocchi** to upper oven rack. Roast until gnocchi is crispy and golden and veggies are browned in spots, tossing halfway through cooking time, 25–30 minutes. Switch oven to broil and cook until deeply browned in spots, about 5 minutes (watch closely as broilers vary).
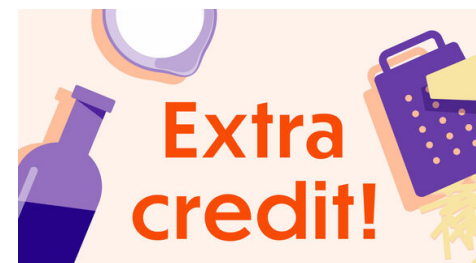
4. Add pesto

Toss **veggies and gnocchi** directly on baking sheet with **pesto** and **2 tablespoons butter** until butter is melted. Season to taste with **salt** and **pepper**.

5. Serve

Using a vegetable peeler, shave **Parmesan** over **gnocchi and veggies** and serve. Enjoy!

6. Side salad!

Make an easy salad to serve alongside! Keep it quick by tossing arugula with a drizzle of oil, balsamic vinegar, and a pinch each of salt and pepper.