

Sheet-Pan Gnocchi

- 2 (400 g each) packages gnocchi ([Olivieri Skillet cheese stuffed](#) from Costco used here)
- 1/2 package (125 g is 1/2 a package) [pancetta](#) (Casa Italia from Costco)
- Herbamare salt and freshly ground black pepper to taste
- 1 bunch asparagus, cut bite-sized
- 1 pint [cremini mushrooms](#), halved, then sliced
- 1 large red bell pepper, seeded, chopped
- 1 dry shallot, sliced
- 1 small red onion, sliced
- 1 T olive oil
- 1/4 c grated Parmesan
- zest of 1 lemon
- 2 -3 finely sliced or chopped scallions

Heat oven to 425F. On a large rimmed baking sheet, toss gnocchi with pancetta. Sprinkle with a little salt and pepper.

On another rimmed baking sheet, toss all vegetables with a little olive oil, salt and pepper.

Put both pans in the oven. After 5 minutes, stir the ingredients on each sheet pan. Return pans to oven.

Then stir the vegetables every 8 minutes until done, (but not the gnocchi, leave it alone so it gets crispy on the bottom.) Cook for a total of 25 minutes.

Toss the gnocchi and the roasted vegetables on one tray. Sprinkle on Parmesan and toss again. Sprinkle on lemon zest and scallions. Serve garnished with arugula. Serves 5.

Jittery Cook