

# WHAT'S 4 DINNER?

#RECIPESTHATDISH



## Sheet Pan Sausage, Gnocchi & Veggies

January 5, 2023

*When you want to get dinner on the table with very little effort, it's time to pull out the sheet pans. This recipe makes great use of the open surface-area in the oven, so the pre-cooked sausages and gnocchi get crispy around the edges, and stay tender in the middle. The tomatoes and bits of feta combine to create juicy, tangy bites while the broccoli makes you feel virtuous. This is a complete meal on one pan—ain't life grand?*

**Serves 2-4**

### Ingredients:

- 1 (12- to 18-ounce) package shelf-stable or refrigerated potato gnocchi
- 1 (12-ounce) package italian-style fully-cooked chicken sausage
- 2 pints small tomatoes, any combination of cherry, grape, or Sungold
- 1 red onion, halved then sliced ¼" thick
- 1 (5 to 8 ounce) block of feta
- ¼ teaspoon red chili flakes (optional)
- 1 (9-ounce) bag broccoli florets
- Kosher salt & freshly ground black pepper
- Olive oil

### Method:

1. Preheat oven to 425°F. Remove gnocchi from packaging and place in a large mixing bowl, gently breaking up any clumps with your fingers. Add tomatoes, onions, and chili flakes, if using. Remove sausages from the package and pat dry, then slice and add to the bowl. Drizzle with a generous amount of olive oil (about 3 tablespoons), and season with kosher salt and black pepper. Toss everything to coat with oil, and spread ingredients evenly in one layer on a rimmed sheet pan (do not wash bowl). If the feta was packaged in brine, pat it dry, then crumble it into big chunks evenly over the ingredients on the sheet pan. Add broccoli florets to the now-empty bowl and break into 1" pieces. Toss with oil and season with salt and pepper, set aside.
2. Transfer the sheet pan to the oven and cook undisturbed for 25 minutes. This will give the gnocchi a chance to crisp on one side. After 25 minutes, remove sheet pan from the oven and toss ingredients. Distribute broccoli florets evenly around the sheet pan and return it to the oven to roast for 15 minutes, or until broccoli is tender and sausage is crispy around the edges.
3. Toss everything on the sheet pan to combine and serve.