

WHAT'S 4 DINNER?

#RECIPESTHATDISH



SHEET PAN GNOCCHI "AMATRICIANA"

*As with most sheet pan dishes, **cutting everything about the same size** and **using enough olive oil** on the pan are key. I recommend pancetta, but bacon will work just fine (will impart a stronger smoke flavor), as will prosciutto. If you have a **coarse-grind setting** on your pepper mill, use it here and don't skimp on the pepper! Combined with the red chili flakes, it adds a different layer of spice to the dish. The combo of tomatoes and the lemon/parsley topping, add bright acidity that cuts through the richness of the dish, so don't leave it out!*

Serves 2 - 4

INGREDIENTS:

1 (12- to 18-ounce) packages shelf-stable or refrigerated potato gnocchi
2 pints small tomatoes, any combination of cherry, grape, or Sungold
4 ounces (1/4 pound) pancetta, diced or sliced 1/4" thick
1 red onion, halved then sliced 1/8" - 1/4" thick
4 large cloves of garlic, thinly sliced
3-4 sprigs fresh thyme, leaves stripped from woody stems
1/4 teaspoon red chili flakes, or more if you like it spicy
Zest of 1 lemon
1/4 cup chopped fresh Parsley
Pecorino Romano cheese, for serving
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, pancetta, onion, garlic, thyme leaves and chili flakes to the bowl. Drizzle with a generous amount of olive oil, and a healthy pinch of kosher salt and black pepper. Toss everything together, so that it's well-coated in oil.
2. Spread ingredients evenly in one layer on a rimmed sheet pan, and cook undisturbed for 25 minutes. This will give the gnocchi a chance to crisp on one side. After 25 minutes, stir/flip the pan's contents and return to the oven another 10-15 minutes longer.
3. While the gnocchi and vegetables cook, combine the zest of one lemon and chopped parsley in a small bowl. Top each serving with some of the lemon/parsley mixture and plenty of Pecorino Romano cheese.