

# SHEET PAN GNOCCHI

## Ingredients

- 1 pkg shelf stable potato gnocchi, 450-500 g
- 1 small red onion, peeled and cut into 1/2" wedges
- 1 medium red pepper, cut into 1" pieces
- 1 medium yellow pepper, cut into 1" pieces
- 1 medium orange pepper, cut into 1" pieces
- 1 small zucchini, sliced into 1/2" rounds
- 3 tbsp olive oil, divided
- 1 head garlic, top trimmed
- 1/2 tsp salt, or to taste
- 1/2 tsp pepper, or to taste
- 1 pint grape or cherry tomatoes
- 1 tbsp lemon zest
- Juice of 1/2 large lemon
- 1 tsp Italian herb blend
- 1 cup of Italian cheese shreds (dairy or non-dairy)
- 2 cups baby arugula



## Directions

1. Preheat oven to 450\*. Line a large baking tray with parchment paper.
2. In a large mixing bowl, add gnocchi, onion, peppers, zucchini, 1.5 tbsp olive oil, salt and pepper and stir to combine. Transfer mixture to baking tray and spread evening onto tray.
3. Place garlic bulb cut side down onto the tray. Roast in the oven for 15 minutes. Remove tray and gently stir in tomatoes. Return tray to the oven and roast for another 15 minutes or until tomatoes begin to crack and pop open.
4. Carefully remove garlic from the tray. Using a clean kitchen towel or cloth, push garlic cloves from their casings into a bowl. Smash using the back of a spoon or fork. Stir in the remaining 1.5 tbsp olive oil, lemon juice, lemon zest and Italian herb seasoning.
5. Mix in 1 cup of cheese shreds and dressing into the gnocchi and vegetable mixture. When the shreds begin to melt, gently stir in the arugula. Enjoy!