

Sheet Pan Gnocchi

Mentally and creatively caught up this week in explorations beyond my kitchen I was in search of straightforward simplicity. Inspired by Ali Slagle's NYT recipe I ad-libbed my own version using what I could scavenge between the next trip to the Farmer's Market and my CSA delivery and what a winner! How something so ridiculously simple can be so good I don't know, but I'm not going to argue. There are no limits to the veggie combinations here so be creative and curious. Right now I am dreaming up a version using butternut chunks, but it can just as easily be sweet peppers and cherry tomatoes.

Ingredients

- 1 pound mixed mushrooms, such as shiitake, oyster, maitake or cremini, trimmed and quartered (or cut into 1-inch pieces, if large)
- 1 (12- to 18-ounce) package shelf-stable or refrigerated potato gnocchi
- 6 tablespoons extra-virgin olive oil, plus more as needed
- 1 red onion, peeled and sliced thin
- 1 bunch of chard roughly chopped
- Red Pepper Flakes
- Kosher salt and black pepper

Directions

1. Heat the oven to 425 degrees.
2. Line a sheet pan with parchment paper.
3. On the sheet pan toss mushrooms, red onion and gnocchi with 4 TBL olive oil.
4. Season with salt and pepper, shake into an even layer, and roast without stirring until the gnocchi and mushrooms are golden and crisp, 20 to 25 minutes.
5. In the meantime, add the remaining olive oil to a

skillet over medium heat, sprinkle in a pinch of red pepper flakes, and add the chard stems. Saute gently until fork tender and add the leaves, cover, and reduce heat allowing them to wilt. Toss greens with gnocchi mixture before serving. Adjust seasoning if needed.

Enjoy!