



**The Brick Kitchen**  
330 1st Street East Suite B  
Independence, IA 50644  
(319) 332-0330

---

## **Crispy Sheet Pan Gnocchi with Tomatoes, Mushrooms, and Kale**

Serves 4

Sheet pan gnocchi is a weeknight home run because it skips the boiling step usually required when making pasta dishes. Plus, as with classic sheet pan cooking, there are very few dishes that require clean-up! Roasting the gnocchi returns a slightly crispy exterior that pairs perfectly with warm, juicy cherry tomatoes, crunchy kale, hearty mushrooms, and sweet red onions. We love this simple, delicious dish -- you will, too!

### ***Ingredients:***

1 package (16 oz) refrigerated, or shelf stable gnocchi  
1/2 red onion, sliced pole-to-pole  
7-8 cremini mushrooms, sliced  
3 cloves garlic, sliced  
16 oz cherry tomatoes  
2 cups kale, torn into small pieces  
5 tablespoons olive oil  
1 teaspoon Kosher salt  
1/4 teaspoon black pepper  
1 teaspoon Italian seasoning  
1/4 teaspoon crushed red pepper flakes  
1/2 cup grated parmesan cheese

### ***Directions:***

1. Preheat the oven to 425°F.
2. On a large, rimmed baking sheet, spread out the gnocchi, red onion, mushrooms, garlic, cherry tomatoes, and kale. Drizzle with the olive oil, salt, black pepper, Italian seasoning, and crushed red pepper flakes. Toss ingredients together so that the gnocchi and veggies are evenly coated.
3. Bake for 15 minutes, then remove from the oven, stir the ingredients. Sprinkle half of the parmesan on top. Bake for 10-15 more minutes, or until the parmesan melts and browns slightly, the kale begins to crisp, and the tomatoes start to burst.
4. Remove the sheet pan from the oven, and gently mix the gnocchi and vegetables together allowing the juices from the burst tomatoes to coat the gnocchi. Sprinkle with the remaining parmesan. Add additional salt and pepper to desired taste. Enjoy!