

Sheet-Pan Gnocchi With Asparagus, Leeks and Peas

By Susan Spungen

YIELD 4 servings

TIME 30 minutes

This sunny dinner cooks entirely in the oven on two sheet pans, so both the vegetables and gnocchi are cooked properly with minimal effort. Asparagus, shallots, leeks and peas balance out the rich, caramelized gnocchi, but you could experiment with your vegetable choices: Cut delicate vegetables in larger pieces and firmer vegetables in smaller pieces so they cook at similar rates. Refrigerated gnocchi (often labeled “skillet gnocchi”) work best here, but shelf-stable gnocchi are also fine. Simply boil them first.

INGREDIENTS

2 (12-ounce) packages gnocchi (preferably fresh, refrigerated, precooked gnocchi)
3 tablespoons olive oil
2 tablespoons unsalted butter
Kosher salt and black pepper
1 bunch asparagus (about 1 pound), trimmed and cut into thirds
2 small leeks, trimmed, halved lengthwise, then sliced 1/2-inch thick (about 2 cups)
2 shallots, trimmed and sliced lengthwise 1/4-inch thick
1 cup frozen peas, thawed (or fresh peas)
1 lemon, scrubbed
½ cup grated Parmesan
¼ cup sliced fresh chives or parsley

PREPARATION

Step 1

Heat oven to 425 degrees. On a large rimmed baking sheet, toss gnocchi with 2 tablespoons oil, 1 tablespoon butter and 1/2 teaspoon salt.

Step 2

On another rimmed baking sheet, toss asparagus, leeks and shallots with remaining 1 tablespoon oil and 1 tablespoon butter. Season with 1/2 teaspoon salt and a few generous grinds of pepper.

Step 3

Put both pans in the oven, with the gnocchi on the bottom rack and the vegetables above. Stir the gnocchi and vegetables after 5 minutes to distribute the butter. Stir the vegetables once or twice more, but leave the gnocchi undisturbed. Roast until vegetables are golden and getting crispy on the edges, about 15 minutes total, and the gnocchi are golden brown on one side, 20 to 25 minutes total. Stir the peas into the vegetables in the last 5 minutes of cooking.

Step 4

(optional)

Combine the gnocchi and vegetables on one tray, then grate the lemon zest over the top. Sprinkle with half the Parmesan and chives, if using, saving some for serving. Season to taste with salt and pepper. Toss to combine, and transfer to a serving bowl or platter. Sprinkle with remaining Parmesan and chives, and serve immediately.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.