

## Griddle Gnocchi & Veggies

Yields: 6 servings

Prep time: 5 min

Cook time: 20 min

**Note: Do not prepare unless serving immediately.  
This dish is best served hot.**

### Ingredients:

- 1 pound of fresh or frozen potato gnocchi
- 1 green bell pepper (chopped into 1 in. pieces)
- 1 yellow bell pepper (chopped into 1 in. pieces)
- 1 orange bell pepper (chopped into 1 in. pieces)
- 1 purple onion (sliced)
- 10 whole garlic cloves (peeled)
- 10 ounces of grape tomatoes
- 2 teaspoons of fresh rosemary (chopped)
- 2 tablespoons of olive oil
- ½ teaspoon of salt
- 1 teaspoon of black pepper
- 1 teaspoon of garlic powder
- ½ teaspoon of red pepper flakes
- Grated Parmesan cheese for serving

### **TOOLS:**

- [ID 21 Steel Non-stick Coated Tri-ply Griddle](#)





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### **PROCESS:**

1. Preheat oven to 450° F. Combine chopped bell peppers and onions into mixing bowl.
2. Add tomatoes, garlic cloves, and gnocchi to bowl and mix.
3. Add in the olive oil, salt, pepper, rosemary, and chili pepper flakes. Toss to combine.
4. Arrange gnocchi and veggies on the griddle and bake in oven for 20 minutes. (If using frozen gnocchi, add an additional 5 minutes to bake time.)
5. Remove from oven and top with Parmesan cheese.
6. Plate and serve warm.

**Enjoy!**