

Prep time: 35 min | Cook time: 25 min | Total time: 1 hour | 4 servings

Recommended wine pairing: *J. Rickards Left Bank Cuvée* and *J. Rickards Sémillon*

INGREDIENTS

- | | |
|--|---|
| 1 pound sweet Italian sausage, casings removed, crumbled | Kosher salt and freshly ground black pepper |
| 1 teaspoon dried oregano | 3 cups of cherry tomatoes (canned San Marzano optional) |
| ¼ teaspoon crushed red pepper flakes | 1 pound pre-packaged or fresh gnocchi |
| 2 cloves garlic, minced | ¼ cup grated parmesan, plus more for serving |
| 3 bell peppers, varying colors, sliced | ¼ cup fresh parsley, chopped |
| 1 cup chopped mushrooms | |
| 1 small red onion, thinly sliced | |
| 2 tablespoons olive oil | |

DIRECTIONS

- 1 Preheat oven to 425°
- 2 Toss together sausage, peppers, onion, garlic and mushrooms on a sheet pan or shallow baking dish with 1 tablespoon of olive oil and 1 teaspoon salt and pepper to taste.
- 3 Add cherry tomatoes.
- 4 Bake 20 minutes, until sausage is cooked.
- 5 Toss the gnocchi with the remaining olive oil and parmesan.
- 6 Add gnocchi to pan and turn oven to broil for 5-10 minutes until gnocchi are crispy.
- 7 Serve with Parmesan and chopped parsley.