

Pesto Gnocchi

Produce

8 oz tiny red potatoes (cut into ½-inch slices, 1½ cups)
1 medium yellow onion (cut into 1-inch wedges)
1 medium yellow summer squash or zucchini (halved lengthwise and cut crosswise into ¼-inch slices, 2 cups)
2 cups cherry tomatoes

Pantry

¼ cup olive oil
½ tsp kosher salt
¼ tsp crushed red pepper
Cooking spray

Refrigerated

1 16-oz package shelf-stable gnocchi
1 7-oz container refrigerated pesto sauce (½ cup)
Shaved or grated Parmesan cheese

Directions

1. Preheat oven to 425°F. Line an 18x13-inch baking pan with parchment paper or foil. Lightly coat with cooking spray.
2. Combine potatoes and onion in a medium bowl. Add 2 Tbsp olive oil, ¼ tsp salt, and ■ tsp crushed red pepper. Toss to coat. Spread mixture in an even layer on pan. Roast for 10 minutes.
3. Meanwhile, combine gnocchi and squash in the same bowl (separately if needed). Add remaining 2 Tbsp olive oil, ¼ tsp salt, and ■ tsp crushed red pepper. Toss to coat.
4. Spread gnocchi and squash in pan with potatoes. Roast 15 to 20 minutes more or until potatoes are tender and gnocchi is golden.
5. Drizzle cooked mixture with pesto sauce and toss to coat. Top servings with Parmesan cheese.