

Crispy Gnocchi with Roasted Peppers, Chilli, Rosemary and Ricotta



Ingredients

- 500g gnocchi
- 500g mixed red, yellow and baby peppers, roughly chopped
- 200g cherry tomatoes, halved
- 2 tbsp olive oil
- 2 bay leaves
- 2 cloves of garlic
- 1 tsp chilli flakes

- 2 large sprigs of fresh rosemary
- 1 tsp sea salt
- freshly ground black pepper
- 4 tbsp ricotta
- a handful of freshly chopped parsley

Method

1. The gnocchi with mozzarella and tomatoes from the first Roasting Tin book was so popular that I decided to revisit it, as there are never too many ways to eat crispy gnocchi. This version, with roasted red peppers and rosemary, is a lovely alternative. Use a very large and ideally metal roasting tin, for maximum crunch on the potatoes.
2. Preheat the oven to 200°C fan/220°C/ gas 7. Tip the gnocchi into a large bowl, then pour a kettleful of boiling water over it and leave to stand for 2 minutes before draining well.
3. Tip the gnocchi into a roasting tin along with everything except the ricotta. Mix well – make sure you’ve used a tin big enough for everything to fit in one layer. Transfer to the oven and cook for 30 minutes, until the gnocchi is crisp and golden.
4. Taste and season with salt and pepper as needed, dollop on the ricotta and scatter with the parsley before serving hot.

Source

- The Green Roasting Tin - Rukmini Iyer

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