

One-Pan Magic: How to Make the Best Roasted Gnocchi with Vegetables

There are several reasons why this roasted gnocchi recipe stands out:



OVEN
425°F

TIME
30 min

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INGREDIENTS

- 1 package of gnocchi (about 16 oz)
- 2 cups of mixed vegetables (bell peppers, zucchini, cherry tomatoes)
- 3 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Fresh basil for garnish (optional)

DIRECTIONS

1. This recipe for roasted gnocchi with vegetables holds a special place in my heart. It reminds me of cozy evenings spent in my grandmother's kitchen, where the aroma of roasted garlic and fresh herbs filled the air. As a child, I would sit on the counter, watching her work her magic with simple ingredients, transforming them into something extraordinary. This dish is not just a meal; it's a warm hug on a plate, perfect for any season.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-pan-magic-how-to-make-the-best-roasted-gnocchi-with-vegetables/>