

RECIPE | PEPPERS



CHORIZO AND PEPPER BAKED GNOCCHI



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35 min

15 min
PREP.

20 min
COOKING



4



easy

INGREDIENTS

- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Peppers, diced
- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved
- 16 oz** package gluten-free potato gnocchi
- 6 oz** dry-cured Spanish Chorizo, diced
- 4 oz** mozzarella, grated

- 1 medium** red onion, diced
- 2 tbsp** avocado oil, divided
- 1 tsp** dried oregano
- ½ tsp** red chili flakes
- Fresh basil, for garnish

DIRECTIONS

- 1** Preheat oven to 425°F. Cook gnocchi according to package.
- 2** Place peppers, onion and tomatoes on a sheet pan and drizzle with oil. Sprinkle the chili flakes and oregano over the vegetables and stir everything together.
- 3** Place sheet pan in oven and roast for 10 minutes.
- 4** Remove the sheet pan from the oven and add chorizo, cooked gnocchi and top with mozzarella.
- 5** Place sheet pan back in the oven for another 10 minutes.
- 6** Remove from oven and garnish with fresh basil. Serve immediately.