

# Gnocchi With Roasted Cauliflower



Jose Picayo

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Serves 4

Hands-On Time: 10m

Total Time: 35m

## Ingredients

- 1 small head cauliflower, cut into small florets
- 12 fresh sage leaves
- 3 tablespoons olive oil
- kosher salt and black pepper
- 1 pound gnocchi (fresh or frozen)
- 1/4 cup grated Parmesan (1 ounce)

## Directions

1. Heat oven to 400° F. On a rimmed baking sheet, toss the cauliflower, sage, oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Roast, tossing once, until the cauliflower is golden brown and tender, 25 to 30 minutes.
2. Fifteen minutes before the cauliflower is finished, cook the gnocchi according to the package directions. Divide the gnocchi among bowls. Top with the cauliflower and Parmesan.

By Sara Quessenberry, October 2009