

Sheet-Pan Gnocchi with Brussels Sprouts and Kimchi



Ingredients

- 1 pound brussels sprouts, trimmed and halved
- 1½ cups cabbage kimchi
- 3-4 tablespoons extra-virgin olive oil
- salt and black pepper
- 1 lb. packages shelf-stable or frozen gnocchi (no need to thaw)
- ½ small lemon, for serving
- Handful of chopped dill, for serving

For the Dill Sour Cream:

- ½ cup sour cream
- ¼ cup chopped dill
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon lemon juice
- ½ teaspoon salt

Instructions

1. Set a rack in the lower third of the oven and heat oven to 400 degrees. Add the brussels sprouts and kimchi to a rimmed sheet pan. (A small amount of kimchi juice is fine and adds lots of flavor.) Drizzle with 2 tablespoons oil and season with salt and black pepper, and toss to combine.
2. Prepare the dill sour cream: Combine the sour cream, dill, oil, lemon and salt in a small bowl and whisk to combine. If the cream is too thick, add a tablespoon of water. (You are looking for the consistency of heavy cream.)
3. After 15 minutes, remove the pan from the oven and add the gnocchi. Drizzle everything with the remaining 3 tablespoons oil, and, using a spatula, toss everything together. Return to the oven, and roast until the brussels sprouts are tender, and the gnocchi are golden, another 20 to 25 minutes.
4. Scatter with dill, and serve with sour cream and halved lemon.