

# DINNERLY



## Skillet Sausage Alfredo Gnocchi:

No chopping. No slicing. No knife required!



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this sausage alfredo gnocchi? Personally, we'd choose B. This dish require absolutely no prepwork—just cook the sausage and gnocchi and stir in the alfredo sauce. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb pkg uncased sweet Italian pork sausage
- 10 oz alfredo sauce <sup>1</sup>
- 2½ oz peas
- 17.6 oz gnocchi <sup>2</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- medium nonstick skillet

### ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 900kcal, Fat 36g, Carbs 96g, Protein 46g



#### 1. Cook sausage

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Drain off and discard fat.



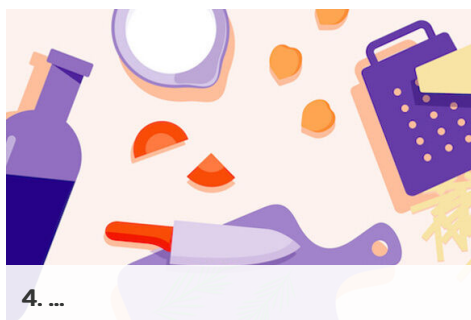
#### 2. Add peas & gnocchi

To skillet with **sausage**, add **alfredo sauce**, **peas**, and **½ cup water**. Reduce heat to medium and stir in **gnocchi**, gently breaking apart any stuck together. Cover and cook, stirring halfway through cooking time, until gnocchi is tender and sauce has thickened, 5–7 minutes; season to taste with **salt** and **pepper**.



#### 3. Serve

Let **sausage alfredo gnocchi** sit 5 minutes before serving (if too thick, stir in a few tablespoons water). Enjoy!



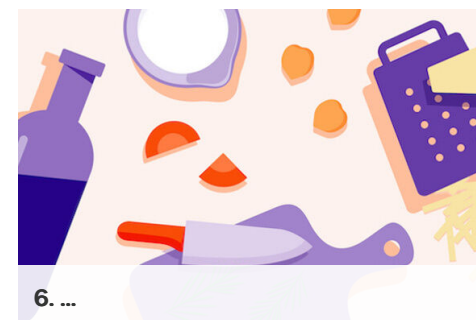
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!