

DINNERLY



Crispy Gnocchi & Chicken Sausage with Tomatoes, Mozzarella & Pesto



20-30min



2 Servings

Crisp on the outside, soft and chewy little clouds on the inside. What more can you ask for from this perfect pasta? Well, some chicken sausage, jammy tomatoes, gooey mozzarella, and a drizzle of basil pesto wouldn't hurt. We've got you covered!

WHAT WE SEND

- 14½ oz can whole peeled tomatoes
- 17.6 oz gnocchi ^{1,17}
- 3¾ oz mozzarella ⁷
- 2 oz basil pesto ⁷
- ½ lb uncased Italian chicken sausage
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- garlic

TOOLS

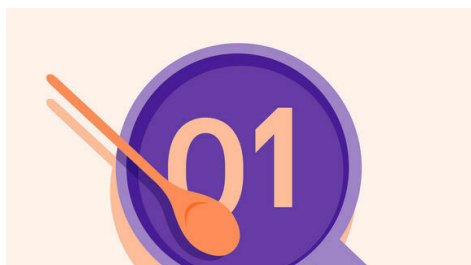
- microplane or grater
- large ovenproof skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

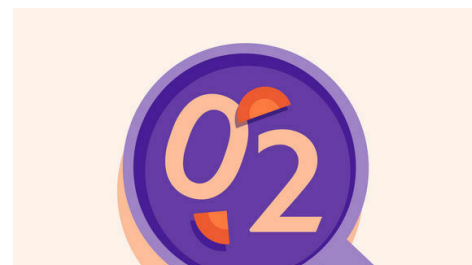
Calories 1190kcal, Fat 63g, Carbs 98g, Protein 58g



1. Prep ingredients

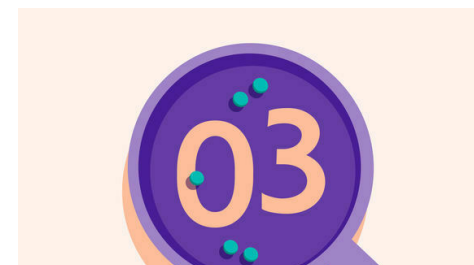
Finely chop **2 teaspoons garlic**. Finely chop **tomatoes** directly in can with kitchen shears. Gently break apart any **gnocchi** stuck together. Finely grate **Parmesan**, if necessary.

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **sausage**; cook, breaking up into smaller pieces, until starting to brown, 2–4 minutes. Transfer to a plate using a slotted spoon.



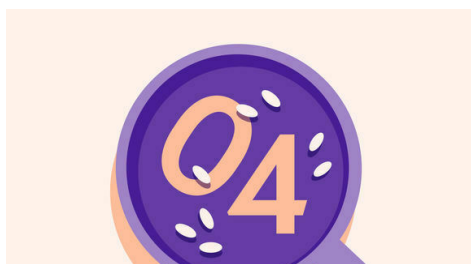
2. Pan-fry gnocchi

Heat **3 tablespoons oil** in same skillet over medium-high. Carefully add **gnocchi** in an even layer (oil may splatter). Cook, without stirring, until well browned and crisp on the bottom, 4–5 minutes; transfer to a plate.



3. Cook tomatoes

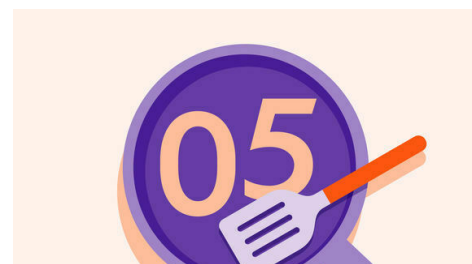
Let skillet cool slightly, then add **1 tablespoon oil** and **chopped garlic**; cook over medium-low heat until softened and fragrant, about 30 seconds. Add **tomatoes** and **¼ cup water**. Bring to a simmer, then cook over low heat until sauce has reduced by ¼, about 10 minutes. Stir in **1 teaspoon sugar** and season to taste with **salt** and **pepper**.



4. Add gnocchi & cheese

Preheat broiler with a rack 6 inches from heat source.

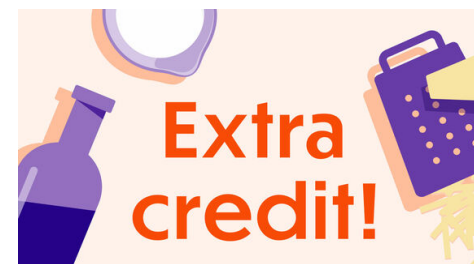
Return **gnocchi** and **sausage** to skillet with **tomatoes**; cook over high heat, stirring, until coated, one minute. Shake skillet to spread gnocchi into an even layer. Tear **mozzarella** into ½-inch pieces and evenly spread over top. Sprinkle with **Parmesan**.



5. Broil & serve

Place skillet with **gnocchi** on upper oven rack and broil until **cheese** is melted and browned in spots, 2–4 minutes.

Serve **crispy skillet gnocchi** with **pesto** dolloped evenly over top. Enjoy!



6. Carb it up!

Toast some garlic bread to scoop up leftover sauces and melted cheese! Rub a peeled garlic clove on the cut side of whatever bread you have on hand, then lightly brush with olive oil and season with salt and pepper. Stick it in a toaster oven or place directly on upper oven rack and broil until toasted.