



Martha's Best Chicken Sausage Cacciatore

with Gnocchi



20-30min



2 Servings

Cacciatore means "hunter" in Italian, and it's a fitting name for such a hearty dish. This version takes a few speedy twists to deliver all the flavor without simmering for hours on the stovetop. The key is the rich ragu made with whole peeled tomatoes, bell peppers, and savory Italian chicken sausage. Pillowy potato gnocchi is a quick-cooking alternative to dried pasta that perfectly soaks up the luxe sauce.

What we send

- garlic
- 1 bell pepper
- 14½ oz can whole peeled tomatoes
- ½ lb uncased Italian chicken sausage
- 6 oz tomato paste
- ¼ oz Italian seasoning
- ¾ oz Parmesan ¹
- ¼ oz fresh parsley
- 17.6 oz pkg gnocchi ²

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large saucepan
- medium skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 20g, Carbs 104g, Protein 46g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely chop **2 teaspoons garlic**. Halve **pepper**, discard stem and seeds, then cut into thin strips. Finely chop **tomatoes** in the can with kitchen shears.



2. Brown sausage & peppers

Heat **1 tablespoon oil** in a medium skillet over high. Add **sausage** and **peppers**; cook, breaking up sausage into smaller pieces. Cover and cook, stirring occasionally, until sausage is lightly browned and cooked through, and peppers are tender, 5-8 minutes.



3. Make ragu

Add **chopped garlic, 2 tablespoons tomato paste, and 1 teaspoon Italian seasoning** to same skillet. Cook, stirring, until garlic is fragrant, about 1 minute. Add **chopped tomatoes, ½ cup water and a pinch of sugar**; bring to a boil.

Simmer over medium-high heat, stirring occasionally, until flavorful and slightly thickened, 5-6 minutes. Season to taste with **salt and pepper**.



4. Prep garnishes & gnocchi

While **ragu** simmers, finely grate **all of the Parmesan**, if necessary. Pick and coarsely chop **parsley leaves**; discard stems. Carefully break apart any **gnocchi** that are stuck together, if necessary.



5. Finish

Add **gnocchi** to saucepan with boiling water and cook, stirring gently, until tender and most of gnocchi float to the top, 2-3 minutes. Transfer **gnocchi** to bowls and top with **sausage and pepper ragu**. Sprinkle **chopped parsley** and **Parmesan** over top. Enjoy!



6. Serve

Enjoy!