

DINNERLY



Fall Vibes! Chicken Sausage Gnocchi Bake

with Crispy Kale



1h



2 Servings

There's gno place like home! There's gno place like home! Dorothy definitely would have been inspired to click those ruby-slipped heels together sooner if she smelled this gnocchi bake in Auntie Em's oven. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 1 lemon
- 1 bunch curly kale
- 3¼ oz mozzarella ¹
- 2 (¾ oz) Parmesan ¹
- 1 oz panko ²
- 2 (½ lb) pkgs uncased Italian chicken sausage
- 10 oz Alfredo sauce ¹
- 1 pkt chicken broth concentrate
- ¼ oz granulated garlic
- 2 (17.6 oz) pkgs gnocchi ²
- ¼ oz fresh parsley

WHAT YOU NEED

- butter ¹
- olive oil
- kosher salt & ground pepper

TOOLS

- box grater
- microplane or grater
- large ovenproof skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1040kcal, Fat 46g, Carbs 99g, Protein 53g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower and upper third.

Grate **1 teaspoon lemon zest** then cut lemon into wedges. Remove **kale leaves** from stems and tear into bite sized pieces; discard stems. Coarsely grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**, if necessary.



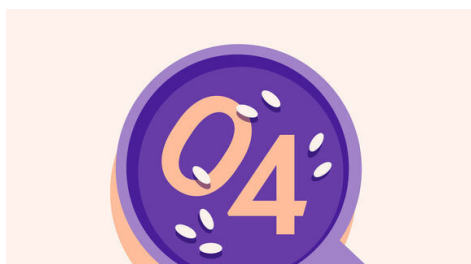
2. Toast panko

To a large ovenproof skillet over medium heat, add **2 tablespoons butter**; cook, stirring frequently, until golden flecks just begin to appear and butter smells nutty and toasty, 1–3 minutes (watch closely as it can burn easily). Add **panko** and cook, stirring, until panko is deeply golden brown, 2–4 minutes more. Transfer to a small bowl and set aside. Wipe out skillet.



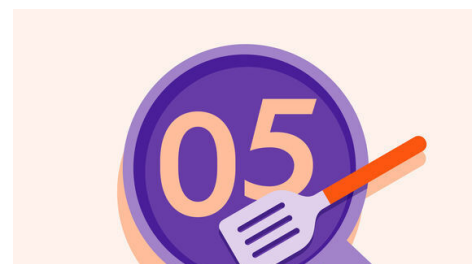
3. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken sausage** and cook, breaking up into pieces, until browned and cooked through, 6–8 minutes. Reduce heat to medium; add **1½ cups water**. Bring to a simmer, scraping up bits from the bottom of the pan. Add **Alfredo sauce, broth concentrate, lemon zest, half of the grated Parmesan**, and **¼ teaspoon granulated garlic**.



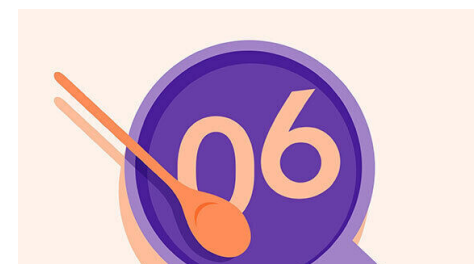
4. Bake gnocchi

Bring **sauce** to a simmer and season to taste with **salt** and **pepper**. Remove from heat and stir in **gnocchi**. Transfer to lower oven rack, bake until sauce is beginning to bubble and gnocchi is nearly tender, about 15 minutes. Stir gently, then top with **mozzarella** and **remaining Parmesan**. Bake until cheese is melted, about 5 minutes more. Let rest for 10 minutes.



5. Roast kale

While **gnocchi** bakes, massage **kale** with **2 tablespoons oil** and **¼ teaspoon granulated garlic**. Season with **salt** and **pepper**. Place on a rimmed baking sheet and transfer to upper oven rack. Bake until tender and just starting to brown, 10–12 minutes, stirring halfway through. Toss with a squeeze of **lemon** and transfer to serving plates.



6. Finish & serve

Coarsely chop **parsley leaves**.

Garnish **gnocchi** with **parsley** and sprinkle **brown butter panko** over **kale**. Serve **remaining lemon wedges** alongside. Enjoy!