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ITALIAN PORK SAUSAGE GNOCCHI BAKE

with Creamy Tomato Sauce & Mozzarella

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

 Yellow Onion (1 2)	 Garlic (2 Cloves 4 Cloves)	 Roma Tomato * (1 2)	 Pork Sausage * (1 2)
 Italian Seasoning (1 2)	 Tomato Paste (1 2)	 Gnocchi (1 2) <small>Contains: Wheat</small>	 Cream Cheese * (1 2) <small>Contains: Milk</small>
 Shredded Mozzarella * (1 2) <small>Contains: Milk</small>			

PREP IN **10 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Sausage Mix *
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt	Butter	Cooking Oil
Black Pepper	(1 TBSP 2 TBSP) <small>Contains: Milk</small>	(1 tsp 2 tsp)

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Have any fresh herbs in the back of your fridge—say some basil or parsley—just begging to be used? We highly recommend chopping up a handful and sprinkling over your finished dish!

1.



Heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.** Halve, peel, and finely chop **onion**. Peel and finely chop **garlic**. Dice **tomato**. Remove **sausage** from casing; discard casing.

 No need to remove the casing—there is none!

2.




Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**use a large pan for 4 servings**) over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes.

3.



Add **sausage**, **garlic**, and **Italian Seasoning** to pan with **onion**. Cook, breaking up meat into pieces, until sausage is browned and cooked through, 4–5 minutes. Stir in **diced tomato** and **tomato paste**; season with **salt** and **pepper**. Cook, stirring, until tomato is slightly softened, 2–3 minutes.

 Swap in **chicken sausage** for pork sausage.

4.



Meanwhile, break up **gnocchi** with your hands to separate. Once water is boiling, carefully add gnocchi to pot. Cook, stirring occasionally, until tender, 3–4 minutes. Reserve **1 cup pasta cooking water**, then drain.

5.



Once gnocchi is drained, stir **cream cheese**, $\frac{1}{2}$ cup reserved **pasta cooking water** ($\frac{3}{4}$ cup for 4 servings), and **1 TBSP butter** (**2 TBSP for 4**) into pan with **sausage mixture** until thoroughly combined. Add **drained gnocchi**; stir to coat. (**If sauce is too thick, add another splash or two of pasta cooking water.**)

6.



Taste and season **gnocchi mixture** with **salt** and **pepper**. (**If your pan isn't ovenproof, transfer mixture to a baking dish now.**) Evenly sprinkle with **mozzarella**. Broil until cheese is browned and sauce is bubbly, 2–3 minutes. (**Watch carefully to avoid burning. The broiler is a powerful tool!**) Divide between plates.

*Pork Sausage is fully cooked when internal temperature reaches 160 degrees.
Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.*

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