



ITALIAN PORK SAUSAGE GNOCCHI BAKE

with Creamy Tomato Sauce & Mozzarella

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

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



Yellow Onion
(1 | 2)



Roma Tomato *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Pork Sausage *
(1 | 2)



Italian Seasoning
(1 | 2)



Tomato Paste
(1 | 2)



Cream Cheese *
(1 | 2)
Contains milk



Gnocchi
(1 | 2)
Contains wheat



Shredded
Mozzarella *
(1 | 2)
Contains milk

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(1 tsp | 2 tsp)



CHEF'S TIP

Can't imagine a plate of pasta without a kick? If you've got some chili flakes on hand, add a pinch along with the sausage, garlic, and Italian Seasoning in step 3!



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



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



- 3. Add sausage, garlic, and Italian Seasoning** to pan. 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.



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



- 5. Once gnocchi is drained**, adjust oven rack to top position and heat broiler to high. Stir **½ cup pasta cooking water** (**¾ cup for 4 servings**), **cream cheese**, and **1 TBSP butter** into pan with **sausage mixture** until thoroughly combined. Add **cooked gnocchi**; stir to coat. If sauce is too thick, add a splash or two of remaining 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.**) Sprinkle evenly with **mozzarella**. Broil until cheese is browned and sauce is bubbly, 2-3 minutes. Divide between plates.

ENJOY COOKING WITH US?

Get \$20 off your next order when you refer a friend! everyplate.com/referral

WK07 NJ-89