

Chicken Sausage Gnocchi Skillet

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

A lighttasting dish with mild flavors that is quick to prepare as long as you prep the gnocchi in advance

Ingredients

- - 8 ounces ricotta cheese gnocchi - 2 cups broccoli florets - 1 teaspoon butter - 2 tablespoons diced onion
- divided - 1 tablespoon minced garlic
- divided - 2 chicken sausage links (such as Aidells®)
- sliced - ½ cup butter - 2 teaspoons all-purpose flour - salt and ground black pepper to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
2. 2 to 4 minutes. Drain. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add broccoli
3. cover
4. and steam until tender
5. 4 to 5 minutes. Drain and keep warm. Melt 1 teaspoon butter in a large skillet over medium heat. Add 1 tablespoon onion and 1 teaspoon garlic; cook and stir until fragrant
6. about 2 minutes. Add sausage; cook and stir until browned
7. about 5 minutes. Stir in broccoli. Melt 1/2 cup butter in another skillet. Add remaining 1 tablespoon onion
8. 2 teaspoons garlic
9. and flour; cook and stir until lightly browned
10. 2 to 3 minutes. Stir in gnocchi. Combine sausage mixture and gnocchi mixture; season with salt and pepper.