



20Minute SausageBroccoli Gnocchi Alfredo

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

This hearty delicious and simple Alfredo gnocchi with sausage is cooked on the stove in just 20 minutes

Ingredients

- - 1 (16 ounce) package frozen chopped broccoli - 1 pound bulk Italian sausage - 1 (16 ounce) package potato gnocchi - 4 tablespoons butter - 2 cloves garlic
- minced - 1 teaspoon Italian seasoning - 1 (15 ounce) jar Alfredo sauce - $\frac{1}{4}$ cup water - $\frac{1}{4}$ cup grated Parmesan cheese - $\frac{1}{4}$ teaspoon ground black pepper
- or more to taste

Instructions

1. Place broccoli into a microwave-safe dish and microwave for 7 minutes. While the broccoli is cooking
2. bring a large pot of lightly salted water to a boil over high heat. At the same time
3. heat a large
4. deep skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned
5. crumbly
6. and almost crunchy
7. about 10 minutes
8. scraping the bottom of the pan to incorporate any browned pieces using a metal spatula. Add gnocchi to the boiling water and cook until they float to the top
9. 2 to 4 minutes. While the gnocchi cooks
10. add butter
11. garlic
12. and Italian seasoning to the sausage in the skillet. Reduce the heat to medium; cook and stir for 1 minute. Stir in Alfredo sauce. Pour water into the sauce jar
13. shake
14. and pour into the skillet. Add Parmesan cheese. Stir in cooked broccoli and season with pepper. Scoop cooked gnocchi out of the cooking water and add to the skillet. Stir to combine with sausage and broccoli.