



Rossi39s Sausage Gnocchi

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

My husband and I love to cook together this is one of the recipes that we created

Ingredients

- - 1 tablespoon olive oil - 1 pound Italian sausage links - 1 tablespoon olive oil - ½ cup onion
- chopped - 1 tablespoon minced garlic - 1 ½ teaspoons Italian seasoning - 1 (14 ounce) can crushed tomatoes - 2 tablespoons water - ¼ teaspoon salt - 1 teaspoon white sugar - 1 tablespoon Italian seasoning - 1 (1 pound) package fresh gnocchi - chopped fresh flat-leaf parsley
- for garnish - grated Romano or Parmesan cheese

Instructions

1. Heat 1 tablespoon olive oil in a skillet over medium heat. Add sausages and cook until browned and firm
2. about 10 minutes. Cut sausages into 1/2 inch slices
3. return to the skillet
4. and continue cooking until no longer pink. Drain sausage slices on a paper towel lined plate. Meanwhile
5. heat 1 tablespoon olive oil in a saucepan over medium heat; stir in onion and cook until the onion softens and turns translucent
6. about 5 minutes. Add garlic and 1 1/2 teaspoons Italian seasoning; cook until the garlic softens
7. about 2 minutes. Pour in crushed tomatoes
8. water
9. salt
10. sugar
11. and remaining 1 tablespoon Italian seasoning. Bring to a simmer
12. then reduce heat to medium-low
13. cover
14. and simmer for 20 minutes. Bring a large pot of lightly salted water to a boil. Add gnocchi and cook for 2 to 3 minutes until pasta floats; drain. Meanwhile
15. stir Italian sausage slices into sauce to rewarm. Toss pasta with sauce
16. and sprinkle with chopped parsley and grated Romano cheese to serve.