

One-Pot Sausage and Gnocchi

Ingredients

16 ounces of Italian sausage	1 pound of gnocchi
½ onion	Freshly grated parmesan cheese (½ cup)
4 cloves of garlic	Basil, salt and pepper to taste
⅓ cup of dry white wine	Spinach (optional)
14 ounces of diced tomatoes	
1 cup of heavy cream	

Directions

1. Saute sausage and onion on medium-high heat until lightly browned (7-10 minutes).
2. Add garlic, saute for 30 seconds.
3. Add wine and cook for about one minute.
4. Stir in diced tomatoes (with juices), cream, and gnocchi.
Once bubbling, cover and reduce heat to medium for about 5-10 minutes, stirring occasionally.
5. Add spinach (optional).
6. Stir in parmesan cheese and seasonings then serve!

Note: No need to pre-cook gnocchi.