



Gnocchi & Smoked Sausage

This 6-ingredient sheet pan recipe just couldn't get any simpler. It makes a super quick, yet delicious weeknight meal that the whole family will enjoy!

Ingredients

- 1 package (14 oz) frozen gnocchi
- 1 package (12 oz) Stoltzfus Meats smoked sausage grillers
- ½ cup butter
- Fresh sage, to taste (about 1 Tbsp)
- Fresh thyme, to taste (about 1 Tbsp)
- Basil pesto, to taste



Directions

1. Preheat your oven to 425 degrees F.
2. Thinly slice the smoked sausage grillers. Place the grillers and the gnocchi on a sheet pan.
3. Melt the butter in a small sauce pan over medium heat and cook until it begins to brown. Add in the sage and thyme. Remove from the heat and pour over the gnocchi and smoked sausage. Toss the mixture and spread into an even layer on the sheet pan.
4. Bake in the preheated oven for 10 minutes. After 10 minutes, toss with a metal spatula and bake for another 5 to 10 minutes or until the gnocchi is tender and the sausage is lightly browned.
5. Remove from the oven, add dollops of basil pesto to preference, and serve immediately.



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