

Gnocchi & Italian Pork Sausage

with Brussels Sprouts & Lemon

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



10 oz Hot Italian Pork Sausage



2 cloves Garlic



¼ cup Grated Romano Cheese



¼ tsp Crushed Red Pepper Flakes



17.6 oz Gnocchi



1 Red Onion



2 Tbsps Mascarpone Cheese



1 lb Brussels Sprouts



1 Lemon



1 oz Salted Butter



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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve, peel, and medium dice the **onion**.
- Cut off and discard the stem ends of the **brussels sprouts**; quarter lengthwise.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Brown the sausage & onion

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage** and **diced onion**. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.



3 Add the brussels sprouts

- To the pan of **browned sausage and onion**, add the **quartered brussels sprouts**, **chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the brussels sprouts are softened and the sausage is browned and cooked through.



4 Cook the gnocchi

- Meanwhile, add the **gnocchi** to the pot of boiling water. Cook 2 to 3 minutes, or until the gnocchi float to the top of the pot. Turn off the heat.
- Reserving **1 cup of the gnocchi cooking water**, drain thoroughly and return to the pot.



5 Finish & serve your dish

- To the pot of **cooked gnocchi**, add the **cooked brussels sprouts and sausage**, **butter**, **mascarpone**, the **juice of 2 lemon wedges**, and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until the gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **romano**. Serve the **remaining lemon wedges** on the side. Enjoy!

