

# Oven-Baked Hot Italian Sausage & Gnocchi

with Mozzarella & Tomatoes

2 or 4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE  
40 MINS INACTIVE

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## Ingredients\*



10 oz Hot Italian  
Pork Sausage or  
20 oz for 4 servings



4 oz Grape Tomatoes  
or ½ lb for 4  
servings



1 ½ tsps Calabrian  
Chile Paste or  
1 Tbsp for 4 servings



¾ lb Gnocchi or  
1 ½ lbs for 4 servings



4 oz Fresh Mozzarella  
Cheese or ½ lb for  
4 servings



1 Tbsp Italian  
Seasoning<sup>1</sup>



1 Tbsp Capers or 2  
Tbsps for 4 servings



1 8-oz can Tomato  
Sauce or 2 for  
4 servings



1 Single-Use  
Aluminum Tray or  
2 for 4 servings



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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- In the tray *or among the two trays if you're cooking 4 servings*, combine the **gnocchi, capers, tomato sauce, tomatoes, Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to thoroughly combine.

### 2 Add the sausage & bake the tray

- Add the **sausage** in an even layer on top of the **prepared base** (tearing into bite-size pieces before adding).
- Tightly cover the tray with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven.

### 3 Add the cheese & serve your dish

- Carefully remove the foil. Add the **cheese** in an even layer (tearing into small pieces before adding).
- Return to the oven and bake, uncovered, 5 to 7 minutes, or until the cheese is melted and the sausage is cooked through.
- Remove from the oven. Let stand at least 3 minutes before serving. Enjoy!



When you're finished, rinse and recycle the tray.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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