

KLEMENT'S GARLIC SUMMER SAUSAGE & GNOCCHI BAKE

YIELD: 4-6 SERVINGS



INGREDIENTS

1/4 CUP Olive Oil

2 TBSP. Chopped Garlic

1/4 TSP. Red Pepper Flakes

12oz. Klement's Garlic Summer Sausage-diced

1 CAN Diced Tomato (28oz.), with juice

1/2 CUP Chopped Sun-Dried Tomatoes, Packed in Oil, drained

1/4 CUP Fresh Basil, torn

2 TBSP. Fresh Oregano Leaves, torn

1/2 TBSP. Kosher Salt

1/2 TBSP. Black Pepper

1 LB. Gnocchi with Potato

8oz. pkg Bel Gioioso Mozzarella Pearls

1/4 CUP Grated Parmesan Cheese (for garnish)

1/4 CUP Fresh Basil (torn for garnish)

1/4 CUP Olive Oil, to drizzle (to garnish)

AS NEEDED Black Pepper (to taste)

EQUIPMENT

- Oven Safe baking dish
- Heat Resistant Spatula
- Fry Pan
- Spoon

PROCEDURE

1. **PREHEAT** oven to 400 degrees.
2. **HEAT** the olive oil in a fry pan over medium heat. Add the garlic, chili flakes and cook until fragrant, about 2 minutes.
3. **ADD** the diced sundried tomatoes and Garlic Summer Sausage to the pan with the garlic and cook for an additional 5 minutes to add flavor.
4. **ADD** the diced tomatoes with juice to the pan and mix with the sausage mixture and allow to simmer.
5. **FOLD** in the gnocchi, basil, oregano, salt, and pepper into the tomato mixture. Take half of the mozzarella pearls, fold it into the tomato mixture, and then reserve the rest of the mozzarella to place on top of the mixture evenly. Transfer the mixture to an oven safe baking dish.
6. **PLACE** Gnocchi and Sausage baking dish in the oven and bake for 20 minutes. Remove from oven and top with grated parmesan cheese, torn basil, and drizzle with olive oil. Finish with black pepper and enjoy.