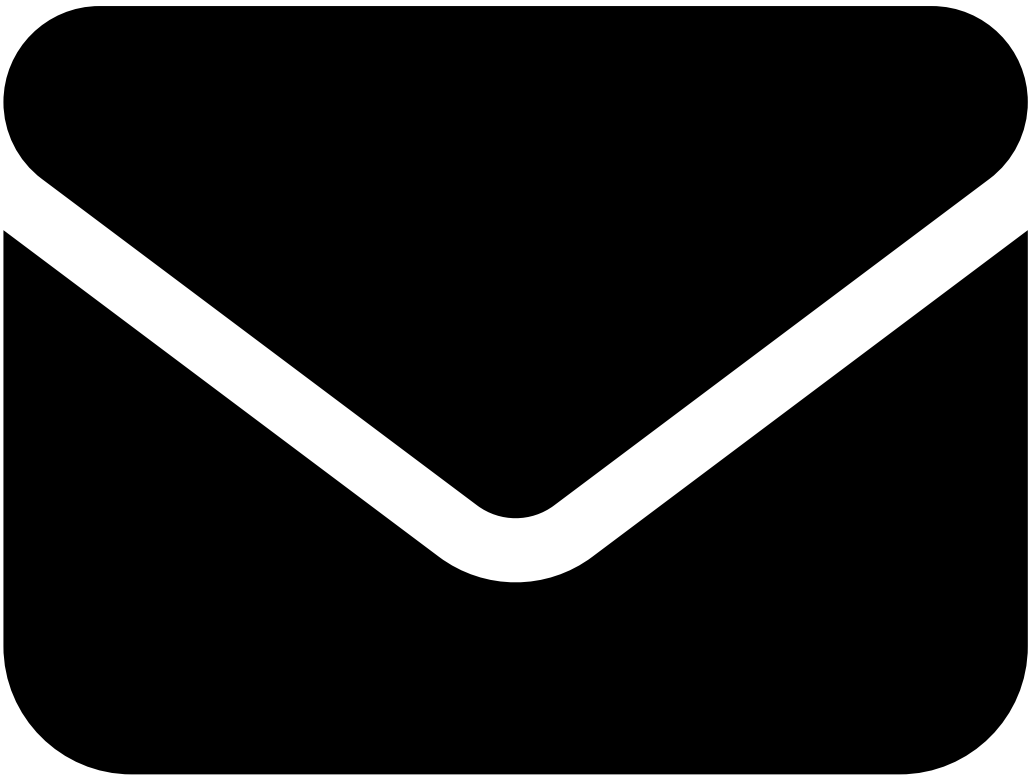
Sausage Cabbage Gnocchi

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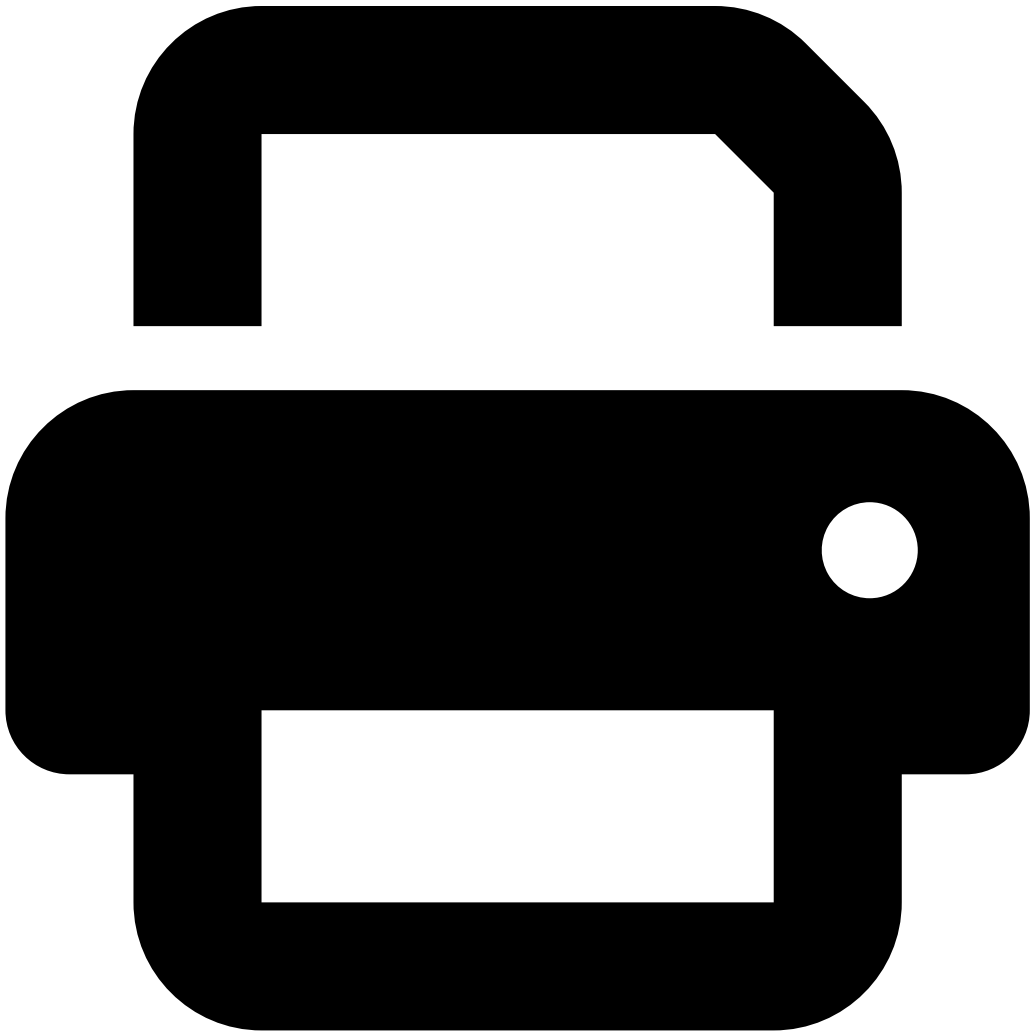
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SMS



This Sausage cabbage gnocchi recipe is so easy when you use store bought potato gnocchi. Gnocchi, who doesn’t like them? Anyone ?

These little dumpling of comfort and joy are a favorite in my house, pair them with a delicious sauce of healthier chicken sausage and cabbage in a light tomato sauce and you have a meal everyone will love and you’ll feel good about serving it.

3 Tips when making Sausage Cabbage Gnocchi

First be sure to use good quality gnocchi, since that’s the main ingredient in this Sausage Cabbage Gnocchi Recipe. Second, I used chicken Italian sausage for a healthier alternative, but you can use any flavor sausage you like, be sure to remove the casings before cooking.

And third be sure the saute pan is big enough to hold all the ingredients and the sauce is simmering and hot before adding the gnocchi, and keep the pan covered.

This Sausage Cabbage Gnocchi recipe is easy, delicious and it can be on your table in less than 30 minutes.

If you make this recipe please leave me a comment, and don’t forget to tag me on Instagram. I love hearing from you, it’s my favorite part!

Sausage Cabbage Gnocchi



Tender potato gnocchi and Italian chicken sausage simmer with cabbage, marinara, garlic, and herbs for a hearty one-pan meal finished with Parmesan.

- 1 lb store bought potato
- ½ lb shredded red and green cabbage
- 1 lb chicken Italian sausage
- 1 chopped red onion
- 2 tbsp chopped garlic
- 2 cups prepared marinara sauce
- 1 cup water
- 1 cup grated parmesan cheese
- ¼ cup chopped Italian parsley
- 2 tbsp butter
- Salt and pepper to taste

1. In a large saute pan bring the butter to medium heat
2. Add the onion and garlic saute until tender and just beginning to brown
3. Remove casings from sausage add to the saute pan saute until golden breaking up the pieces with a spoon
4. Add the cabbage saute until limp salt and pepper the cabbage
5. Add the prepared marinara and water bring to a simmer add the gnocchi
6. Simmer on low covered for 1o minutes add the Italian parsley and parmesan cheese the last 5 minutes
7. Sprinkle with parmesan