Creamy One-Pot Sausage Gnocchi

Sprinkle the top with garlic butter breadcrumbs.

Ingredients

- 2 Tbsp. salted butter
- 3 cloves garlic, finely chopped and divided
- 1/2 cup panko breadcrumbs
- 1 1/4 tsp. kosher salt, divided, plus more to taste
- 3/4 tsp. ground black pepper, divided, plus more to taste
- 3/4 cup grated parmesan cheese, divided, plus more to serve
- 1/4 cup chopped fresh parsley, divided
- 1/2 lb. hot italian sausage, casings removed
- 1/2 lb. sweet italian sausage, casings removed
- 1 medium yellow onion, chopped
- 1 Tbsp. tomato paste
- 1 tsp. dried oregano
- 1/2 cup dry white wine
- 2 (12-oz.) packages refrigerated or frozen gnocchi
- 1 (14.5-oz.) can diced tomatoes
- 1 cup chicken broth
- 4 oz. cream cheese, cubed
- 1 (5-oz.) bag baby spinach

Directions

1. In a large, 12-inch skillet, melt the butter over medium heat. Add 1 finely chopped garlic clove and cook until fragrant, about 30 seconds. Stir in the panko breadcrumbs, ½ teaspoon of salt, and ¼ teaspoon of pepper and toast, stirring frequently, until the panko is golden brown and crispy, 7 to 9 minutes. Remove the mixture to a medium bowl and cool for 5 minutes. Stir in 1/4 cup of parmesan and 1 tablespoon of parsley.
2. In the same skillet, cook the sausage and onion over medium heat until lightly browned and the sausage is crumbly, 7 to 9 minutes. Stir in the tomato paste, the remaining 2 cloves of garlic, oregano, remaining ¾ teaspoon of salt, and the remaining 1/2 teaspoon of pepper. Cook until fragrant, 1 minute.
3. Add the wine and cook, stirring constantly, until slightly reduced, 1 minute. Stir in the gnocchi, tomatoes, chicken broth, and cream cheese. Bring to a simmer, reduce the heat, and cover the pan. Cook for 5 minutes undisturbed.

4. Uncover the pan and stir in the spinach. Cook until the sauce is thickened and the spinach is wilted. Stir in the remaining ½ cup of parmesan cheese and 3 tablespoons of parsley. Taste for salt and pepper.
5. Serve the gnocchi sprinkled with the toasted breadcrumbs and more parmesan.

Revision #3
Created 5 March 2026 21:52:45 by Admin
Updated 5 March 2026 21:57:22 by Admin