

GNOCCHI SKILLET WITH CHICKEN SAUSAGE AND TOMATOES

INGREDIENTS

1 pound gnocchi

Coarse kosher salt and freshly ground black pepper

9 ounces (about 3 links) cooked chicken sausage, sliced into 1/4-inch-thick coins

1 pint cherry or grape tomatoes, sliced in half lengthwise

1 to 2 ounces fresh basil, julienned (1/2 to 1 cup loosely packed)

DIRECTIONS

Heat a large pot of salted water to boiling; cook the gnocchi for 2 minutes or according to package directions. Drain and toss with a drizzle of olive oil.

Heat a 10-inch cast iron skillet over medium heat with a light drizzle of olive oil. Add the sausage and cook for 2 to 3 minutes, or until it begins to brown. Push the sausage into a pile at the edge of the skillet and turn the heat up to high. When the skillet is quite hot, add the tomatoes, skin down, crowding them in if necessary. Cook for 1 to 2 minutes or until they are blistered, then gently fold in with the sausage. Cook for 2 more minutes, until both tomatoes and sausage are slightly browned. Gently fold in gnocchi and cook just until all is combined, but the tomatoes have not broken down into sauce.

Remove the skillet from the heat and stir in the basil. Season to taste with salt and pepper and serve immediately.