Kielbasa Gnocchi & Nutty Green Beans



It will be impossible to look at Gnocchi the same after creating this effortless combination of flavors. Be sure to put this on the list of go-to dinner ideas.

Timing

Prep time	Total time	Skill level
30 mins	**30 mins**	**Easy**

What You'll Need

Kielbasa Gnocchi

- 1 pkg. (16 oz.) gnocchi, cooked according to package directions
- 12 oz. pork kielbasa, sliced into ½ rounds
- 2 Tbsp. olive oil
- 2 Red Sun Farms® bell peppers, seeded, chopped
- 1 medium sweet onion, chopped
- 1 bunch (6 cups) kale, tough stems removed, chopped
- 1 Red Sun Farms® tomato, chopped
- 2 cloves garlic, minced
- 1 jar (26 oz.) pasta sauce

Nutty Green Beans

- ¼ cup pecans, chopped
- 1 Tbsp. olive oil
- 1 lb. green beans, ends trimmed

Directions

Kielbasa Gnocchi

1. Heat oil in large nonstick skillet over medium heat; add kielbasa and cook 3-4 minutes, or until heated through and lightly browned. Remove from heat and drain on paper towels.
2. Return skillet to heat; add peppers and onion, and cook 5 minutes, stirring occasionally, until tender. Add kale, tomato and garlic, and cook 5 minutes, or until tender and tomato juices have reduced. Turn heat to medium-low; add pasta sauce and heat.
3. Mix gnocchi with pasta sauce and top with kielbasa.

Nutty Green Beans

1. Preheat oven to 350°F. Place pecans in single layer on baking sheet and bake 5 minutes. Stir, return to oven and bake 3 minutes, or until pecans are slightly browned and aromatic. Remove from oven and let cool.
2. Increase oven temperature to 400°F.
3. Toss green beans with olive oil. Spread on baking sheet and bake 15 minutes, or until lightly browned and tender, stirring halfway through. Toss with toasted pecans.