



# CRISPY GNOCCHI ITALIAN BREAKFAST SKILLET



**Gnocchi** are pan fried with diced bell pepper and onions, then topped with Italian sausage crumbles, poached eggs, fresh mozzarella and chopped basil. Yield: 3 servings

## Ingredients:

3 Cups	<b>Gnocchi</b> [#74922], Prepared According To Package Directions	1 Cup	Italian Sausage Crumbles, Prepared
1 Tbsp.	Vegetable Oil	3 Each	Eggs, Poached
½ Cup	Red Peppers, Diced	½ Cup	Fresh Mozzarella, Diced
½ Cup	Onion, Diced	Garnish	Basil, Chiffonade

## Directions:

1. Add oil to a medium non-stick pan over medium heat.
2. Add peppers and onions to the saucepan and cook until softened.
3. Add **Gnocchi** and fresh mozzarella to the pan and toss until well combined.
4. Top with poached eggs and garnish with chiffonade basil, serve.

