

One Pan Cheeseburger Gnocchi

The recipe for this post was provided by Carolyn Hodges of [The Dinner Shift](#).

Ingredients

- 1 lb. Heinen's 92% lean ground beef
- 1 Tbsp. Heinen's organic signature grill
- 1 tsp. onion powder
- ½ tsp. garlic powder
- 8 oz. can Heinen's organic tomato sauce
- 14.5 oz. can low-sodium beef broth
- 16 oz. package Heinen's potato gnocchi
- 1 cup Heinen's shredded sharp cheddar
- 2 green onions, sliced
- 2-3 small tomatoes, chopped



Instructions

1. Brown beef in a large skillet over medium heat until just cooked through, 3-4 minutes, crumbling with the back of a wooden spoon.
2. Stir in the seasonings and cook for 30 seconds. Add the tomato sauce and broth and bring to a simmer. Fold in the gnocchi and reduce heat to medium low.
3. Continue to simmer for 6-7 minutes, stirring occasionally, until gnocchi are cooked through and the sauce thickens.
4. Stir in cheese and mix until well-combined.
5. Remove from heat and top with green onions and chopped tomato.