

Cheeseburger Gnocchi

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
 - 1/2 Onion, finely chopped
 - kosher salt
 - Freshly ground black pepper
 - 1 Garlic clove, minced
 - 1 lb. ground beef
 - 1 tsp. Dijon mustard
 - 1 15-oz. can of fire-roasted tomatoes
 - 2 c. crushed tomatoes
 - 1 c. beef broth
 - 1 16-oz. package gnocchi
 - 1 c. shredded Cheddar cheese
 - 1/4 c. heavy cream
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- 2 tbsp. Thinly sliced green onions

DIRECTIONS

1. In a large skillet over medium, heat olive oil. Add onion, season with salt and pepper and cook until soft, about 5 minutes. Stir in garlic and cook until fragrant, about 1 minute more. Add ground beef and cook until no longer pink, about 5 minutes. Drain fat.
2. Stir in yellow mustard, fire-roasted tomatoes, crushed tomatoes and beef broth. Season again with salt and pepper. Bring mixture to simmer then add the gnocchi. Cover the pan with a tight-fitting lid and cook mixture until the gnocchi is tender, about 3-5 minutes.
3. Stir in heavy cream and cheddar cheese and cook until the cheese has melted. Garnish with green onions.