



# *Air Fryer Gnocchi, Sausage and Green Beans*

## **Ingredients**

- 12 oz. green beans, washed, trimmed and cut in half
- 12 oz. chicken sausages (Italian or apple flavor work well)
- 16 oz. gnocchi (frozen or refrigerated)
- 1 to 2 teaspoons Italian seasoning
- 2 tablespoons extra-virgin olive oil
- salt and pepper to taste

## **Instructions**

- Preheat your air fryer to 380 degrees.
- Cut the sausage into 1-inch slices.
- Place sausage, green beans and gnocchi into a bowl and mix with extra-virgin olive oil, Italian seasoning, salt, and pepper.
- Cook for 10-12 minutes until the Italian sausage reaches an internal temperature of 160 degrees, shaking the basket halfway through.
- Remove from the air fryer and enjoy!