



## Fast! Chicken Cacciatore

with Gnocchi



under 20min



2 Servings

Cacciatore means "hunter" in Italian, and it's a fitting name for such a hearty dish. This version takes a few speedy twists to deliver all the flavor without simmering for hours on the stovetop. The key is the rich ragu made with whole peeled tomatoes, bell peppers, and pre-cooked shredded chicken breast. Pillowy potato gnocchi is a quick-cooking alternative to dried pasta that perfectly soaks up the luxe sauce.

## What we send

- 1 bell pepper
- 14½ oz whole peeled tomatoes
- 6 oz tomato paste
- Italian seasoning
- ½ lb pkg shredded chicken
- ¾ oz piece Parmesan <sup>7</sup>
- ½ oz fresh parsley
- 17.6 oz gnocchi <sup>1,17</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- sugar
- garlic

## Tools

- large saucepan
- medium skillet
- microplane or grater

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 660kcal, Fat 11g, Carbs 98g,  
Protein 44g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Halve **pepper**, discard stem and seed, then cut into thin strips. Finely chop **tomatoes** directly in can with kitchen shears.



### 2. Cook peppers

Heat **1 tablespoon oil** in a medium skillet over high. Add **peppers** and cook, stirring occasionally, until tender, about 5 minutes.



### 3. Start ragu

Add **chopped garlic**, **2 tablespoons tomato paste**, and **1 teaspoon Italian seasoning**. Cook, stirring, until garlic is fragrant, about 1 minute. Add **chopped tomatoes**, **½ cup water**, and **a pinch of sugar**; bring to a boil.



### 4. Finish ragu

Using your fingers or two forks, separate **chicken** into bite-sized pieces. Add to **ragu** and simmer over medium-high heat, stirring occasionally, until flavorful and slightly thickened, 5–6 minutes. Season to taste with **salt** and **pepper**.



### 5. Prep garnishes & gnocchi

Meanwhile, finely grate **Parmesan**. Pick and coarsely chop **parsley leaves**, discarding stems.

Carefully break apart any **gnocchi** that are stuck together.



### 6. Boil gnocchi & serve

Add **gnocchi** to saucepan with boiling **salted water** and cook, gently stirring, until tender and most float to the top, 2–3 minutes.

Serve **chicken cacciatore** over **gnocchi** with **parsley** and **Parmesan** sprinkled over top. Enjoy!