

DINNERLY



Fast! Chicken Paprikash with Gnocchi & Fresh Parsley



20-30min



2 Servings

We're finally giving paprika its moment. A beloved Hungarian classic, chicken paprikash uses its namesake spice to flavor its creamy, tomatoey sauce. If that's not homey and cozy enough for you, how about some pillowy gnocchi to go with that chicken breast? We've got you covered!

WHAT WE SEND

- 17.6 oz gnocchi ^{1,7}
- 1 yellow onion
- ¼ oz fresh parsley
- ½ lb pkg chicken breast strips
- 6 oz tomato paste
- ¼ oz paprika
- 1 oz sour cream ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- medium skillet

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 0kcal



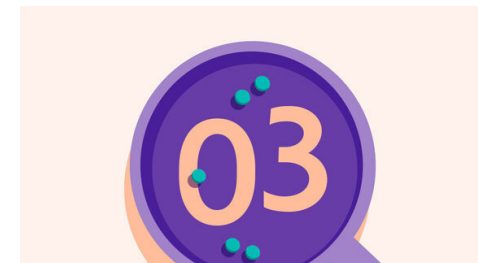
1. Brown gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high. Gently break apart **any gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate. Return skillet to stovetop.



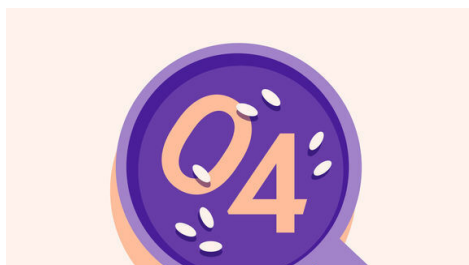
2. Prep ingredients

Finely chop **onion**. Coarsely chop **parsley**. Pat **chicken** dry and season all over with **salt** and **pepper**.



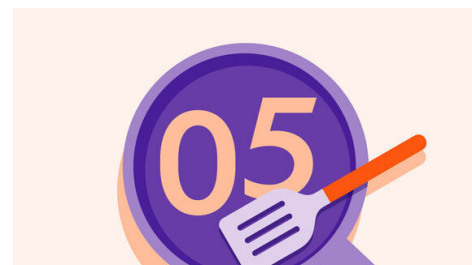
3. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate; return skillet to stove.



4. Make paprikash sauce

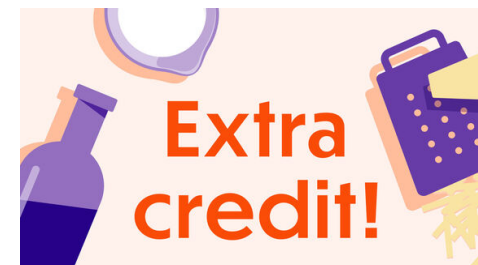
Melt **1 tablespoons butter** in same skillet over medium heat. Add **onions**; cook, stirring, until softened, 3-4 minutes. Add **half of the tomato paste** (save rest for own use) and **2 teaspoons paprika**; cook, stirring, until fragrant and tomato paste is deep red, about 2 minutes. Stir in **1 cup water**; bring to a boil.



5. Finish & serve

Stir **chicken** into skillet with **sauce**; reduce heat to medium-low and simmer until warmed through, 2-3 minutes. Stir in **all of the sour cream** and **half of the parsley** until combined. Season to taste with **salt** and **pepper**.

Serve **chicken paprikash** over **gnocchi** with **remaining parsley** sprinkled over top. Enjoy!



6.

Extra credit!