

DINNERLY



Easy Clean Up! Sheet Pan Gnocchi & Chicken

with Veggies & Pesto



45min



2 Servings

| This version of the recipe is customized with chicken breast strips.

WHAT WE SEND

- 1 yellow onion
- 4 oz roasted red peppers
- 1 pkg grape tomatoes
- 17.6 oz gnocchi ^{1,17}
- ½ lb pkg chicken breast strips
- 2 oz basil pesto ⁷
- ¾ oz Parmesan ⁷

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

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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 960kcal, Fat 42g, Carbs 107g, Protein 47g

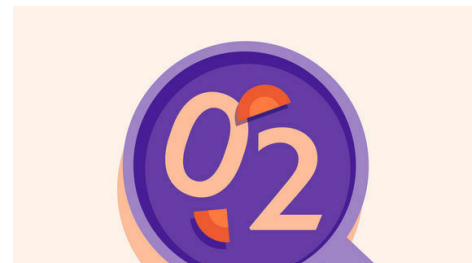


1. Prep onion & peppers

Preheat oven to 425°F with a rack in the upper third.

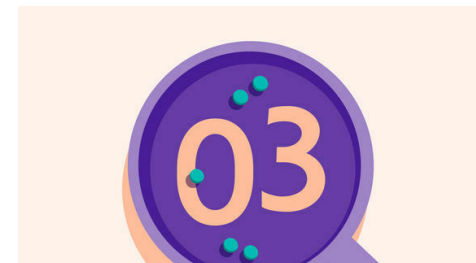
Thinly slice **half of the onion** (save rest for own use).

Slice **roasted red peppers** into thin strips, if necessary.



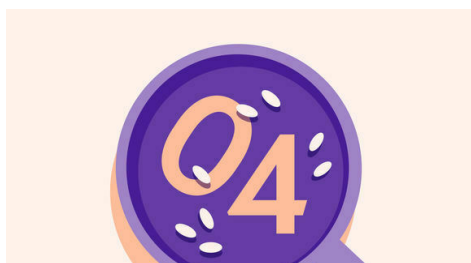
2. Toss veggies & gnocchi

On a rimmed baking sheet, combine **peppers, tomatoes, onions**, and **gnocchi**, carefully breaking apart any that are stuck together. Toss with **2 tablespoons oil** and **1 teaspoon salt**. Season with **pepper**.



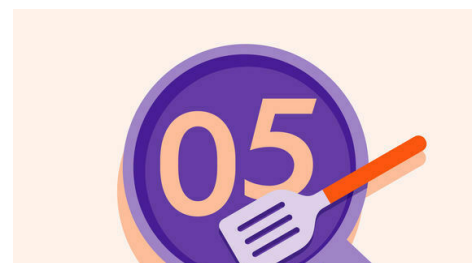
3. Roast veggies & gnocchi

Transfer sheet with **veggies and gnocchi** to upper oven rack. Roast until gnocchi are crispy and golden and veggies are browned in spots, tossing halfway through cooking time, 25–30 minutes. Switch oven to broil and cook until deeply browned in spots, about 5 minutes (watch closely as broilers vary).



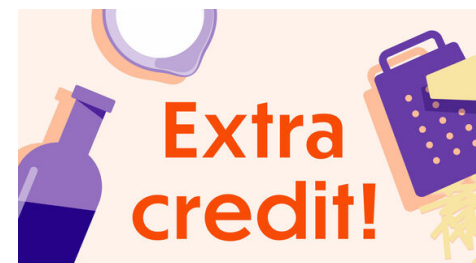
4. Cook chicken

While **veggies and gnocchi** roast, pat **chicken strips** dry, cut into 1-inch pieces, and season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium 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.



5. Toss & serve

Add **chicken, pesto** and **2 tablespoons butter** to baking sheet with **veggies and gnocchi** and toss together until butter is melted. Season to taste with **salt and pepper**. Using a vegetable peeler, shave **Parmesan** over **gnocchi** and serve. Enjoy!



6. Side salad!

Make an easy salad to serve alongside! Keep it quick by tossing arugula with a drizzle of oil, balsamic vinegar, and a pinch each of salt and pepper.