

DINNERLY



Creamy Chicken & Gnocchi Alfredo with Mushrooms & Scallions



20-30min



2 Servings

Forecast for tonight: 30% chance we'll share dinner, 50% chance we're wearing our stretchy pants, 75% chance we're pairing this with vino, 100% chance we drip sauce down our shirts as we shovel every last bite of this decadent pasta dish into our mouths. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz mushrooms
- ¾ oz Parmesan ⁷
- 3 oz mascarpone ⁷
- ½ lb pkg chicken breast strips
- 17.6 oz gnocchi ^{1,17}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- all-purpose flour ¹
- olive oil

TOOLS

- medium saucepan
- microplane or grater
- medium skillet
- colander

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 820kcal, Fat 36g, Carbs 86g, Protein 49g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Meanwhile, peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Thinly slice **mushrooms**. Finely grate **Parmesan**. In a medium bowl, whisk together **mascarpone**, **2 teaspoons flour**, **⅓ cup water**, and **a generous pinch each salt and pepper**.



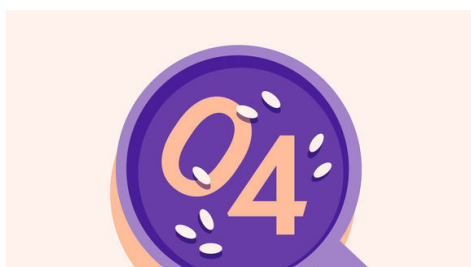
2. Cook chicken

Pat **chicken strips** dry; 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; transfer to a plate.



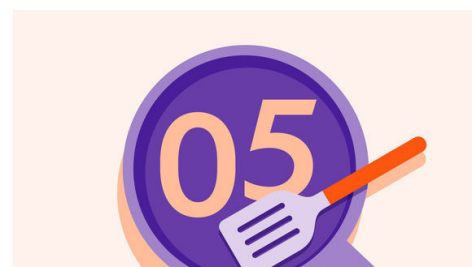
3. Cook mushrooms

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and **a pinch each salt and pepper**. Cook, stirring occasionally, until mushrooms are golden brown and liquid is evaporated, 5–7 minutes. Stir in **chopped garlic** and **scallion whites**; cook until fragrant, about 1 minute.



4. Cook gnocchi

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi floats to the top, about 3 minutes. Reserve **¼ cup pasta water** and drain well.



5. Sauce gnocchi

Return skillet with **mushrooms** to medium-high; gently stir in **mascarpone sauce**, **gnocchi**, and **¼ cup reserved pasta water**. Add **half of the Parmesan** in large pinches to avoid clumping. Bring to a simmer; cook, stirring, until gnocchi is warmed through and sauce clings to gnocchi, 2–3 minutes. Add **chicken** to skillet and season to taste with **salt and pepper**.



6. Serve

Spoon **chicken and gnocchi Alfredo** into bowls, then garnish with **remaining Parmesan and scallions**. Enjoy!