

DINNERLY



Easy Clean Up! French Onion Chicken & Gnocchi

with Cheese & Caramelized Onions



30-40min



2 Servings

What if you took the savory flavors of French onion soup, added tender chicken breast and pillowy gnocchi, put it all in one skillet, and sent it straight into your oven? Before you know it, you've got your newest easy weeknight dinner down pat. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 yellow onion
- 1 pkt chicken broth concentrate
- 17.6 oz pkg gnocchi ²
- 2 oz shredded fontina ¹
- ¼ oz steak seasoning
- ¼ oz fresh thyme

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²

TOOLS

- medium ovenproof skillet (preferably cast-iron)

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 38g, Carbs 97g, Protein 48g



1. Cook chicken

Preheat oven to 425°F with a rack in the center. Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add chicken and cook until browned and cooked through, flipping halfway through cooking time, 5–7 minutes. Transfer to a plate until step 4.



2. Caramelize onions

Meanwhile, halve **onion** and thinly slice.

In same skillet, heat **1 tablespoon each of oil and butter** over medium. Add onions and cook, stirring frequently, until browned and caramelized, 12–15 minutes. As skillet gets dry, add **1 tablespoon water** at a time, as needed, and scrape up any browned bits from bottom of skillet.



3. Build sauce

To skillet with **onions**, add **steak seasoning**, **3 thyme sprigs**, **1 tablespoon butter**, and **2 teaspoons flour**. Cook, stirring, until flour is lightly toasted and butter is melted, about 30 seconds. Add **1½ cups water** and **chicken broth concentrate**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.



4. Assemble & bake

To same skillet, add **chicken** and **gnocchi**; stir to combine. Bake on center oven rack until filling is bubbling and gnocchi are tender when pierced with a knife, 12–15 minutes.



5. Broil cheese & serve

Switch oven to broil. Remove skillet from oven and stir to release **gnocchi** from the bottom. Remove **thyme sprigs**. Sprinkle **cheese** over top. Return to oven and broil until top is golden and cheese is melted, 3–5 minutes.

Let **French onion chicken and gnocchi bake** rest for 2 minutes before serving. Enjoy!



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