

# DINNERLY



## Saucy Chicken Parm Gnocchi with Fontina & Parmesan



under 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken parm gnocchi? Personally, we'd choose B. This dish require absolutely no prepwork—just cook the gnocchi and chicken and stir in the sauce and cheese. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

### WHAT WE SEND

- ½ lb pkg chicken breast strips
- 17.6 oz pkg gnocchi <sup>2</sup>
- 8 oz marinara sauce
- ¾ oz Parmesan <sup>1</sup>
- 2 oz shredded fontina <sup>1</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- medium nonstick skillet
- microplane or grater

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 790kcal, Fat 29g, Carbs 89g, Protein 50g



#### 1. Pan-fry gnocchi

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high.

Gently break apart any **gnocchi** that are stuck together; carefully add to skillet. Cook, without stirring, until very well browned and crisp on the bottom, 4–5 minutes.



#### 2. Add sauce & chicken

Stir **gnocchi**, then stir in **chicken, marinara sauce, ⅔ cup water**, and **½ teaspoon salt**.

Bring to a simmer, then reduce heat to medium; simmer, stirring occasionally, until gnocchi are tender, chicken is cooked through, and sauce has thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



#### 3. Add cheese & serve

Finely grate **Parmesan**, if necessary. Top skillet with **fontina** and Parmesan.

Cover and simmer **chicken parm gnocchi** until **cheese** has melted, about 2 minutes. Enjoy!



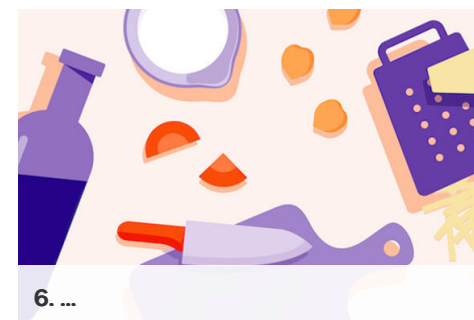
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!