

DINNERLY



Fast! Chicken Gnocchi Alfredo with Spinach



ca. 20min



2 Servings

Who needs fettuccine when you can have gnocchi (aka the funnest pasta)? We make this classic Italian dish fast and easy with chicken breast strips and our readymade Alfredo sauce. A little Parmesan here, a little garlic there, and wilt in the spinach right at the end—dinner is served before you know it. We've got you covered!

WHAT WE SEND

- 17.6 oz gnocchi ^{1,17}
- ½ lb pkg chicken breast strips
- 10 oz Alfredo sauce ⁷
- ¼ oz granulated garlic
- 5 oz baby spinach
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- microplane or grater

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

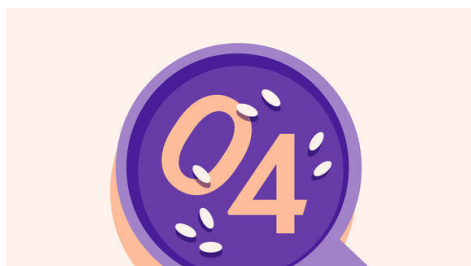
NUTRITION PER SERVING

Calories 980kcal, Fat 48g, Carbs 93g, Protein 48g



1. Crisp gnocchi

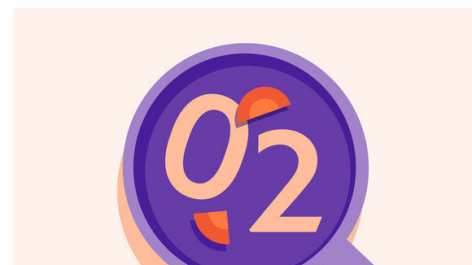
Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Gently break apart **any gnocchi** that are stuck together. Carefully add to skillet in an even layer. Cook, without stirring, until very well browned and crisp on the bottom, about 4 minutes. Stir and cook until just warm, about 1 minute more. Transfer to a medium bowl.



4. Finish & serve

Reduce heat to medium-low; stir in **spinach** until wilted. Off heat, add **1–2 tablespoons water**, as needed, to loosen **sauce**; season to taste with **salt** and **pepper**. Stir in **chicken** and **gnocchi**.

Serve **chicken gnocchi Alfredo** with **remaining Parmesan** sprinkled over top. Enjoy!



2. Cook chicken

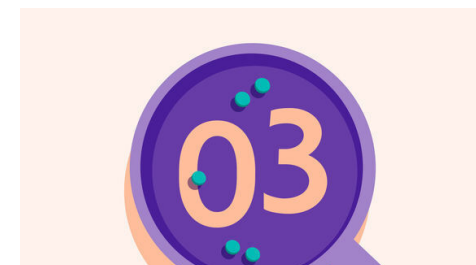
Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in an even layer; cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, 2–3 minutes. Season to taste with **salt** and **pepper**. Transfer to bowl with **gnocchi**.



5. ...

What were you expecting, more steps?



3. Cook Alfredo sauce

In same skillet, combine **Alfredo sauce**, **half of the Parmesan**, **½ teaspoon granulated garlic**, and **¼ cup water**, stirring to combine. Bring to a simmer over medium heat and cook, stirring occasionally, until slightly thickened, 1–2 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!