

# DINNERLY



## Tray Bake: Creamy Chicken Alfredo Gnocchi

with Peas



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. Shredded chicken combines with plump peas, creamy Alfredo sauce, and pillowy gnocchi for an out of this world dinner that hits the table in just three steps (and no mountain of dishes to clean). We've got you covered!

### WHAT WE SEND

- ½ lb pkg ready to heat chicken
- 17.6 oz gnocchi <sup>1,17</sup>
- 10 oz Alfredo sauce <sup>7</sup>
- 2½ oz peas
- aluminum foil tray

### WHAT YOU NEED

- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- aluminium foil

### 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 760kcal, Fat 21g, Carbs 94g, Protein 45g



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Using fingers or two forks, break up **chicken** into bite-size pieces (drain excess liquid). Gently break apart **gnocchi**.



#### 2. Assemble tray bake

Whisk to combine **Alfredo sauce**, **peas**, **¼ cup water**, **½ teaspoon salt**, and **a few grinds of black pepper** in tray.

Add **chicken and gnocchi**, then toss to evenly mix and spread in an even layer.



#### 3. Bake & serve

Place tray on a rimmed baking sheet to prevent spillage. Cover tray with foil; bake on center oven rack for 20–25 minutes.

Switch oven to broil. Remove foil and broil until browned in spots, 2–5 minutes. Let sit for 5 minutes before serving. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!