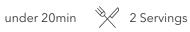
MARLEY SPOON



Chicken Cacciatore with Gnocchi

Bell Peppers & Ready to Heat Chicken





Cacciatore means "hunter" in Italian, and it's a fitting name for such a hearty dish. This version takes a few speedy twists to deliver all the flavor without simmering for hours on the stovetop. The key is the rich ragu made with marinara, bell pepper, pre-cooked shredded chicken, and Tuscan spice. Pillowy potato gnocchi is a quick-cooking alternative to dried pasta that perfectly soaks up the luxe sauce.

What we send

- 1 bell pepper
- ½ lb pkg ready to heat chicken
- ¾ oz Parmesan ¹
- 1/4 oz fresh parsley
- 17.6 oz pkg gnocchi ²
- 8 oz marinara sauce
- 1/4 oz Tuscan spice blend

What you need

- kosher salt & ground pepper
- · olive oil

Tools

- · large saucepan
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 10g, Carbs 93g, Protein 45g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Halve **pepper**, discard stem and seeds, then cut into thin strips. Tear **chicken** into bite-size pieces.

Grate **Parmesan**, if necessary. Roughly chop **parsley** leaves; discard stems.



2. Cook gnocchi & peppers

Carefully break apart any **gnocchi** that are stuck together. Add gnocchi to saucepan with boiling water and cook, gently stirring, until tender and most float to the top, 2-3 minutes. Reserve **1 cup cooking water** and drain gnocchi.

Heat **1 tablespoon oil** in a medium skillet over high. Add **peppers** and cook, stirring occasionally, until crisp-tender, about 5 minutes.



3. Make sauce

Add marinara, ½ cup reserved cooking water, and 2 teaspoons Tuscan spice to skillet with peppers. Stir in chicken and gnocchi and cook until chicken is heated through, sauce is slightly thickened, and chicken and gnocchi are evenly coated, 2-3 minutes. Add more of the reserved cooking water to loosen sauce, if necessary.



4. Serve

Serve **chicken & gnocchi** topped with **Parmesan** and **chopped parsley**. Enjoy!



Looking for more steps?



You won't find them here! Enjoy your Marley Spoon meal!