

DINNERLY



No Chop! Creamy Chicken & Bacon Gnocchi

with Spinach & Parmesan



30-40min



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 and bacon gnocchi? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the bacon and chicken, boil the gnocchi, stir the sauce together, and bake. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- ½ lb pkg chicken breast strips
- 17.6 oz gnocchi ¹
- 2 (1 oz) cream cheese ²
- 1 pkt chicken broth concentrate
- ¼ oz granulated garlic
- 5 oz baby spinach
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- large saucepan
- medium ovenproof skillet
- microplane or grater

ALLERGENS

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

NUTRITION PER SERVING

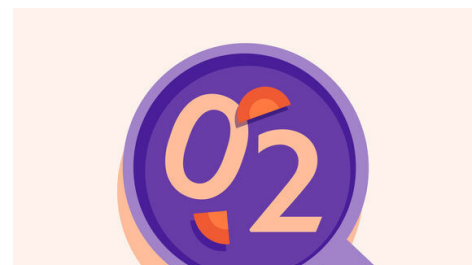
Calories 910kcal, Fat 34g, Carbs 87g, Protein 66g



1. Cook bacon

Preheat oven to 400°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil over high heat.

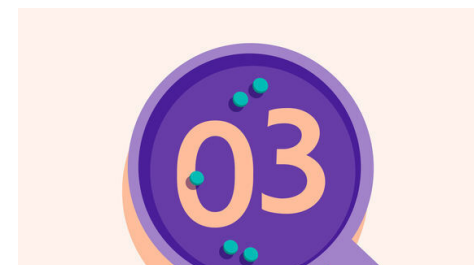
Add **bacon** to a medium ovenproof skillet. Cook over medium heat, stirring often, until browned and very crisp, 10–15 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve **2 tablespoons bacon fat** in skillet.



2. Cook chicken

Meanwhile, grate **all of the Parmesan**, if necessary. Pat **chicken** dry; season all over with **salt and pepper**.

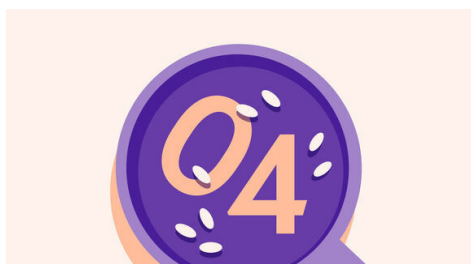
Set same skillet over medium-high heat. Add chicken in a single layer and cook, undisturbed, until golden brown on the bottom, about 3 minutes. Flip and cook, undisturbed, until cooked through, about 3 minutes more. Transfer chicken to a plate; reserve **bacon fat** in skillet.



3. Cook gnocchi

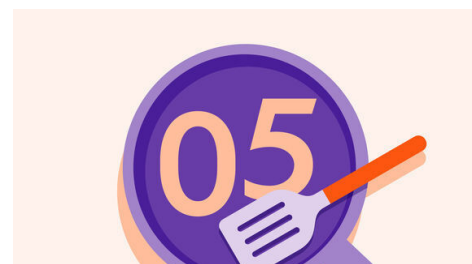
While **chicken** cooks, gently break apart any **gnocchi** that are stuck together. Add to saucepan with boiling **salted water**. Cook, gently stirring, until tender and some of the gnocchi float to the top, 1–2 minutes. Reserve **1¼ cups cooking water**; drain well.

Crumble **bacon** into pieces.



4. Make sauce

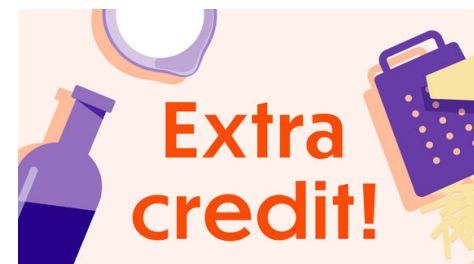
To skillet with **bacon fat**, add **1 tablespoon flour**. Whisk over medium-low heat until fragrant, about 1 minute. Stir in **all of the cream cheese, broth concentrate, reserved cooking water, half of the Parmesan**, and **½ teaspoon granulated garlic**. Cook, whisking frequently, until thickened, 1–2 minutes.



5. Bake & serve

Off heat, stir in **gnocchi, spinach, bacon**, and **chicken** until spinach is wilted. Sprinkle with **remaining Parmesan**. Bake on upper oven rack until bubbling and browned in spots, 10–12 minutes.

Serve **chicken and gnocchi bake**. Enjoy!



6. Pro tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.