

DINNERLY



One-Pot Baked Gnocchi & Chicken Breast Strips

with Roasted Tomato Sauce



40-50min



2 Servings

If you could eat a pillowy pile of gnocchi every day, would you? There's only one right answer. Tuscan spice and saucy tomatoes bake until reduced to a thick sauce, creating a sweet and tangy base for tender gnocchi. A generous sprinkle of mozzarella and Parmesan means you're in for the cheesiest baked gnocchi of your life. We've got you covered!

WHAT WE SEND

- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- ½ lb pkg chicken breast strips
- 14½ oz can whole peeled tomatoes
- ¼ oz Tuscan spice blend
- 17.6 oz gnocchi ^{1,17}

WHAT YOU NEED

- sugar
- kosher salt & ground pepper

TOOLS

- box grater
- medium Dutch oven or ovenproof pot
- potato masher or fork

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 730kcal, Fat 18g, Carbs 94g, Protein 56g

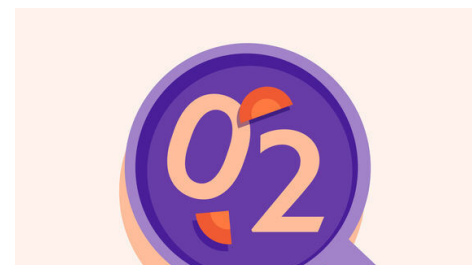


1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Grate **mozzarella** on the large holes of a box grater. Finely grate **Parmesan**.

Pat **chicken** dry and cut into 1-inch pieces; season all over with **salt** and **pepper**.



2. Roast tomatoes

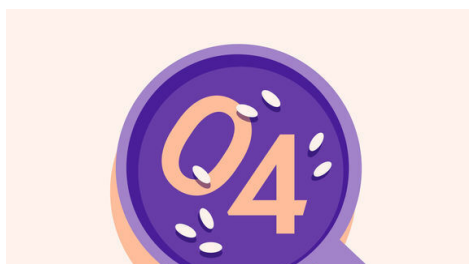
In a medium Dutch oven or ovenproof pot, combine **tomatoes**, **1 teaspoon Tuscan spice blend**, **½ teaspoon each of sugar and salt**, and **a few grinds of pepper**. Bake on center oven rack, uncovered, until **sauce** is reduced and beginning to caramelize around the edges, 20–25 minutes.

Crush **tomatoes** with a potato masher or fork; add **half of the Parmesan** and **½ cup water**.



3. CHICKEN VARIATION

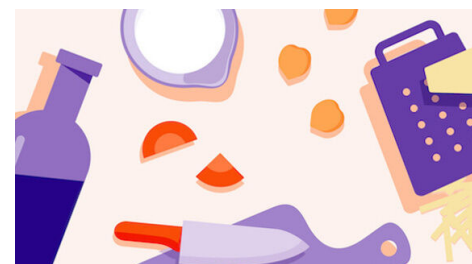
While **tomatoes** roast, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer and cook until lightly browned, 3–4 minutes.



4. Bake gnocchi

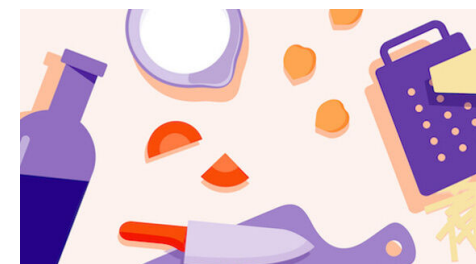
Add **chicken** and **gnocchi** to skillet with **tomatoes**; stir until evenly combined. Sprinkle **mozzarella** and **remaining Parmesan** over top. Cover and bake until gnocchi are tender, about 15 minutes (Or switch oven to broil and cook until just starting to brown, 2–5 minutes).

Garnish **baked gnocchi** with **some of the remaining Tuscan spice blend**, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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