

# DINNERLY



## Creamy Chicken & Gnocchi Bake with Lemony Spinach Salad



20-30min



2 Servings

We love the story of Pi-gnocchi-o—the little wooden puppet whose nose gets longer and longer every time he eats gnocchi. It's a little known arthouse film that didn't get much publicity. But, wow, is it good—he loves gnocchi almost as much as we do! A creamy blend of Parmesan and mozzarella with chicken for added sustenance, this dish is sure to be a family favorite. We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>1</sup>
- 3¾ oz mozzarella <sup>1</sup>
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 17.6 oz gnocchi <sup>2</sup>
- 1 lemon
- 2 oz roasted red peppers
- 5 oz baby spinach

## WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- 1 cup milk <sup>1</sup>

## TOOLS

- box grater
- medium ovenproof 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 1000kcal, Fat 45g, Carbs 97g, Protein 59g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

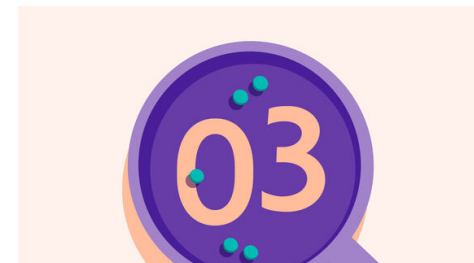
Finely grate **Parmesan**, if necessary, on the small holes of a box grater. Coarsely shred **mozzarella** on the large holes of box grater.

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



### 2. Cook gnocchi

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Break apart any **gnocchi** that are stuck together and add to skillet in a single layer (they may overlap slightly). Cover and cook, without stirring, until tender, lightly golden, and slightly crisp on the bottom, about 4 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



### 3. CHICKEN VARIATION

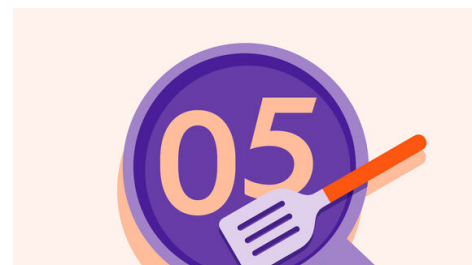
Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to bowl with **gnocchi**. Reserve skillet.



### 4. Prep salad

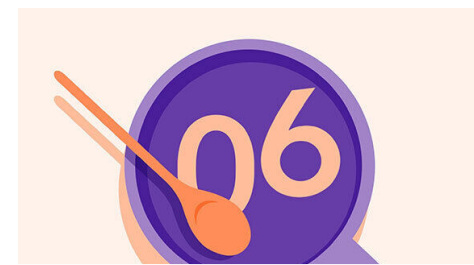
Meanwhile, squeeze **1 tablespoon lemon juice** into a medium bowl. Whisk in **1½ tablespoons oil** and **a pinch of sugar**; season to taste with **salt** and **pepper**. Set aside until ready to serve.

Thinly slice **roasted red peppers**.



### 5. Make sauce

Melt **1 tablespoon butter** in reserved skillet over medium-high. Add **¼ teaspoon granulated garlic**; cook until fragrant, about 30 seconds. Whisk in **1 tablespoon flour** until fully combined. Slowly whisk in **1 cup milk**; cook until thick enough to coat back of a spoon, 2–3 minutes. Off heat, whisk in **Parmesan** until smooth; season with **salt** and **pepper**.



### 6. Broil gnocchi & serve

Add **gnocchi** and **chicken** to skillet and gently stir to coat. Top with **mozzarella**. Broil on top oven rack until cheese is melted and browned in spots, 1–3 minutes (watch closely as broilers vary). Transfer **spinach** and **roasted peppers** to bowl with **dressing**; toss to combine.

Serve **creamy gnocchi bake** with **lemony spinach salad** alongside. Enjoy!