



## Fast! Chicken Cacciatore with Gnocchi

Bell Peppers & Parsley



under 20min



2 Servings

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 <sup>7</sup>
- ¼ oz fresh parsley
- 17.6 oz gnocchi <sup>1,17</sup>
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend

### What you need

- kosher salt & ground pepper
- olive oil

### Tools

- large saucepan
- microplane or grater
- medium skillet

### 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 650kcal, Fat 10g, Carbs 93g,  
Protein 46g



#### 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.



#### 4. Serve

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



#### 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.



#### 5. ...

Looking for more steps?



#### 6. ...

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