

# DINNERLY



## Roasted Gnocchi & Readymade Chicken Cutlet

with Veggies & Pesto



45min



2 Servings

You heard us right: It's gnocchi night. Roast gnocchi with bell peppers, onions, and grape tomatoes, then toss them with some herby pesto. Serve alongside ready to heat chicken cutlets for some deliciously crisp protein. That's it—seriously! We've got you covered!

## WHAT WE SEND

- 1 red onion
- 1 bell pepper
- 12 oz grape tomatoes
- 17.6 oz gnocchi <sup>1,7</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,3,7</sup>
- 2 oz basil pesto <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1120kcal, Fat 54g, Carbs 122g, Protein 39g



### 1. Prep onion & peppers

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

Thinly slice **half of the onion** (save rest for own use).

Halve **bell pepper** and cut into 1-inch pieces.



### 2. Toss veggies & gnocchi

On a rimmed baking sheet, combine **peppers, tomatoes, onions**, and **gnocchi**, carefully breaking apart any that are stuck together. Toss with **2 tablespoons oil** and **1 teaspoon salt**. Season with **pepper**.



### 3. Roast veggies & gnocchi

Transfer sheet with **veggies and gnocchi** to upper oven rack. Roast until gnocchi is crispy and golden and veggies are browned in spots, tossing halfway through cooking time, 25–30 minutes. Switch oven to broil and cook until deeply browned in spots, about 5 minutes (watch closely as broilers vary).



### 4. CHICKEN CUTLET VARIATION

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



### 5. Finish & serve

Toss **veggies and gnocchi** directly on baking sheet with **pesto** and **2 tablespoons butter** until butter is melted. Season to taste with **salt** and **pepper**.

Cut **chicken cutlets** into 1-inch strips. Using a vegetable peeler, shave **Parmesan** over **gnocchi, veggies, and chicken** and serve. Enjoy!



### 6. Side salad!

Make an easy salad to serve alongside! Keep it quick by tossing arugula with a drizzle of oil, balsamic vinegar, and a pinch each of salt and pepper.