



Creamy Chicken & Gnocchi Dumplings

with Pot Pie Gravy



under 20min



2 Servings

Southern comfort meets hearty Italian in this creamy dish, using pre-made gnocchi to offer that pillowy, homemade feel of dumplings without all the prep work, along with quick-cooking chicken breast strips that help speed up dinner in no time.

What we send

- 17.6 oz gnocchi ¹
- 1 bag carrots
- 2 scallions
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- 2½ oz peas
- ¼ oz fresh parsley
- 10 oz pkg chicken breast strips

What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- 1 cup milk ²

Tools

- medium saucepan
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 20g, Carbs 102g, Protein 52g



1. Cook gnocchi

Bring a medium saucepan of **salted water** to a boil.

Add **gnocchi** and cook, stirring gently, until tender and most of the gnocchi float to the top, about 3 minutes. Drain well and set gnocchi aside until step 5.



4. Cook chicken

Pat **chicken** dry. Add chicken and a **pinch each of salt and pepper** to skillet with **vegetables**. Cook, without stirring, until chicken is browned on one side and cooked through, about 3 minutes. Stir in **1 tablespoons flour** and cook, about 1 minute more.



2. Prep ingredients

Meanwhile, scrub and trim ends from **carrot**, then halve lengthwise and slice into ¼-inch thick half moons.

Trim **scallions**, then thinly slice.



5. Make sauce

Add **chicken broth concentrate** and **1 cup milk** to skillet with **chicken and vegetables**. Bring to a simmer, then stir in **peas** and **gnocchi**.

Cook over medium heat until peas are tender and heated through, 2-3 minutes. Season to taste with **salt** and **pepper**.



3. Cook vegetables

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **carrots, scallions, and a sprig of thyme**; season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened and lightly browned, 3-4 minutes.



6. Serve

Remove and discard **thyme sprig** from **chicken and gnocchi**. Stir in **water**, 1 tablespoon at a time, to loosen **sauce** until desired consistency. Sprinkle **orn parsley leaves** over top. Enjoy!