

DINNERLY



Creamy Gnocchi Alfredo with Chicken Mushrooms & Scallions



20-30min



2 Servings

Forecast for tonight: 30% chance we'll share dinner, 50% chance we're wearing our stretchy pants, 75% chance we're pairing this with vino, 100% chance we drip sauce down our shirts as we shovel every last bite of this decadent pasta dish into our mouths. We've got you covered!

WHAT WE SEND

- 2 scallions
- 4 oz mushrooms
- 3 oz mascarpone ²
- ½ lb pkg chicken breast strips
- 17.6 oz gnocchi ¹
- ¾ oz Parmesan ²

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- all-purpose flour ¹
- olive oil

TOOLS

- medium saucepan
- microplane or grater
- medium skillet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 35g, Carbs 86g, Protein 47g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Trim **scallions**; thinly slice, keeping dark greens separate. Thinly slice **mushrooms**. Finely grate **Parmesan**, if necessary. Pat **chicken** dry; season with **salt** and **pepper**.

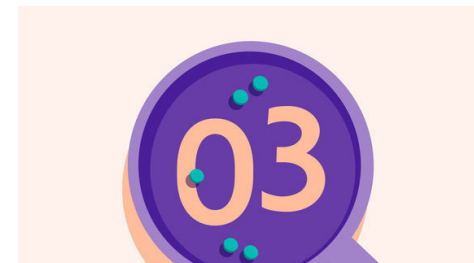
In a medium bowl, whisk **mascarpone**, **2 teaspoons flour**, **⅓ cup water**, and a **generous pinch of salt and pepper**.



2. CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium 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 chicken to a plate.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and a **pinch each of salt and pepper**.



3. Cook mushrooms & gnocchi

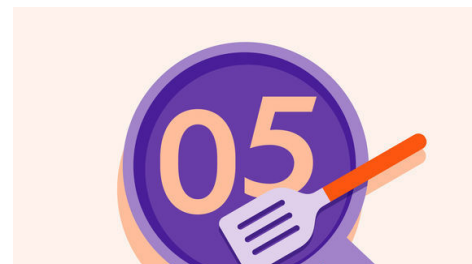
Cook **mushrooms**, stirring occasionally, until golden-brown and liquid is evaporated, 5–7 minutes. Stir in **chopped garlic** and **scallion whites**; cook until fragrant, about 1 minute. Remove from heat.

Meanwhile, add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi floats to the top, about 3 minutes. Reserve **¼ cup pasta water** and drain well.



4. Sauce gnocchi

Return skillet with **mushrooms** to medium-high; stir in **mascarpone sauce**, **gnocchi**, **chicken**, and **¼ cup reserved pasta water**. Add **half of the Parmesan** in large pinches to avoid clumping. Bring to a simmer; cook, stirring, until gnocchi is warmed through and sauce clings to gnocchi, 2–3 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Spoon **gnocchi** into bowls, then garnish with **remaining Parmesan and scallions**. Enjoy!



6. Carbo load!

It seems like a missed opportunity if you don't have something to sop up the remaining creamy sauce at the bottom of your bowl. Pair this dish with a crusty loaf of bread (and a tall glass of vino) for the ultimate indulgence.