



Brown Butter & Sage Chicken Gnocchi

with Sweet Potatoes & Pecans



20-30min



2 Servings

Making brown butter is as easy as it is delicious! The butter is cooked just to the point when the milk solids turn into caramelized brown specks—this adds an incredible nutty, rich flavor to the butter. We add lean chicken and fresh sage into the mix, which crisps up, and adds another layer of flavor.

What we send

- 1 sweet potato
- 1 shallot
- 1 oz pecans ²
- ¼ oz fresh sage
- 2 (¾ oz) Parmesan ¹
- 10 oz pkg chicken breast strips
- 1 Granny Smith apple
- 17.6 oz gnocchi ³
- 5 oz baby kale

What you need

- kosher salt & ground pepper
- olive oil
- butter ¹
- apple cider vinegar (or white wine vinegar)

Tools

- large pot
- microplane or grater
- large skillet

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1290kcal, Fat 63g, Carbs 127g, Protein 59g



1. Prep ingredients

Fill a large pot with **salted water** and bring to a boil. Peel **sweet potato**, then cut into ½-inch pieces. Finely chop **shallot**. Coarsely chop **pecans** and **sage**.

Grate **Parmesan**, if necessary. Pat **chicken** dry and cut into 1-inch pieces, if necessary. Season all over with **salt** and **pepper**.



4. Make dressing

Meanwhile, quarter **apple**; discard core. Thinly slice **half of the apple** (save rest for snacking as you cook). In a medium bowl, whisk to combine **1 tablespoon oil** and **2 teaspoons vinegar**. Stir in sliced apples and **remaining shallots**. Set aside to marinate.



2. Make crispy pecans & sage

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped pecans and sage**; cook, stirring, until nuts are golden brown and fragrant, 2-3 minutes (watch closely). Using a slotted spoon, transfer sage and pecans to a paper towel-lined plate to drain. Season with **salt**. Wipe out skillet.



5. Cook & sauce gnocchi

Add **gnocchi** to boiling water and cook, stirring, until tender and most of the gnocchi float to the top, 2-3 minutes. Reserve **1 cup cooking water**; drain gnocchi and return to pot. Add **reserved cooking water, sweet potato mixture, and half of the Parmesan**. Cook over medium-high, stirring, until sauce is thickened, about 2 minutes. Season to taste. Reserve skillet from sweet potatoes.



3. Start sauce

Heat **2 tablespoons oil** in same skillet over medium-high. Add **sweet potatoes** and **a pinch each of salt and pepper**; cook, stirring, until browned and almost soft, about 8 minutes (if browning too quickly, reduce heat). Add **3 tablespoons butter** and **all but 2 tablespoons of the shallot**. Cook, stirring, until shallots are softened and butter is browned, 2-3 minutes.



6. Make salad & serve

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook until browned, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Add **kale** to bowl with **sliced apples and dressing**; toss. Drizzle **gnocchi** with **oil**, then sprinkle with **crispy pecans and sage** and **remaining Parmesan**. Serve **gnocchi** with **salad**. Enjoy!