



Alfredo Chicken & Gnocchi

with Pesto, Peas & Parmesan



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. In about 30 minutes, ready to heat shredded chicken, gnocchi, peas, Alfredo sauce, and freshly grated Parmesan come together in this ultra creamy and super satisfying no-mess meal.

What we send

- ½ lb pkg ready to heat chicken
- 17.6 oz gnocchi ²
- ¾ oz Parmesan ¹
- 10 oz Alfredo sauce ¹
- 2 oz basil pesto ¹
- 5 oz peas
- aluminum foil tray

What you need

- kosher salt & ground pepper

Tools

- microplane or grater
- aluminium foil

Allergens

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

Nutrition per serving

Calories 910kcal, Fat 34g, Carbs 98g, Protein 51g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Break up **chicken** into bite-size pieces (drain any excess liquid). Break apart **gnocchi**. Finely grate **Parmesan**.



2. Assemble tray bake

To tray, add **Alfredo sauce, pesto, peas, ¼ cup water, ½ teaspoon salt**, and **a few grinds of black pepper**. Whisk to combine. Add **chicken** and **gnocchi**, then toss to combine. Spread in an even layer. Sprinkle **Parmesan** over top.



3. Bake & serve

Cover tray with foil; bake on center oven rack, 20-25 minutes. Switch oven to broil. Remove foil and broil until browned in spots, 2-5 minutes (watch closely as broilers vary).

Let **chicken and gnocchi tray bake** rest 5 minutes before serving. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Martha Stewart & Marley Spoon meal!