



20-Min: CHICKEN Cacciatore

with Gnocchi



under 20min



2 Servings

Cacciatore means "hunter" in Italian, and it's a fitting name for such a hearty dish. This version takes a few speedy twists to deliver all the flavor without simmering for hours on the stovetop. The key is the rich ragu made with whole peeled tomatoes, bell peppers, and pre-cooked shredded chicken breast. Pillowy potato gnocchi is a quick-cooking alternative to dried pasta that perfectly soaks up the luxe sauce.

What we send

- garlic
- 1 bell pepper
- 1 can whole peeled tomatoes
- 6 oz tomato paste (use 2 Tbsp)
- Italian seasoning (use 1 tsp)
- ½ lb shredded chicken
- ¾ oz piece Parmesan ⁷
- ½ oz fresh parsley
- 1 pkg gnocchi ^{1,17}

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large saucepan
- medium skillet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 10g, Carbs 100g, Proteins 44g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Finely chop **2 large garlic cloves**. Halve **pepper**, remove stem and seed, then cut into thin strips. Finely chop **tomatoes** in the can with kitchen shears.



4. Finish ragu

Using your fingers or two forks, separate **shredded chicken** into bite-sized pieces. Add chicken to **ragu**, and simmer over medium-high heat, stirring occasionally, until flavorful and slightly thickened, 5-6 minutes. Season to taste with **salt** and **pepper**.



2. Cook peppers

Heat **1 tablespoon oil** in a medium skillet over high. Add **peppers** and cook, stirring occasionally, until tender, about 5 minutes.



5. Prep garnishes & gnocchi

While **ragu** simmers, finely grate **Parmesan**. Pick and coarsely chop **parsley leaves**, discarding stems. Carefully break apart any **gnocchi** that are stuck together.



3. Start ragu

Add **chopped garlic**, **2 tablespoons tomato paste**, and **1 teaspoon Italian seasoning** to skillet with **peppers**. Cook, stirring, until garlic is fragrant, about 1 minute. Add **chopped tomatoes**, **½ cup water**, and a **pinch of sugar**; bring to a boil.



6. Boil gnocchi & serve

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi float to the top, 2-3 minutes. Transfer **gnocchi** to bowls and top with **chicken and pepper ragu**. Sprinkle **chopped parsley** and **Parmesan** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**