



Creamy Chicken & Gnocchi Dumplings:

Cut the Prep!



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

- 1 pkg gnocchi ^{1,17}
- 1 bunch scallions
- 4 oz carrot
- ¼ oz fresh thyme
- ½ lb chicken breast strips
- 1 pkt chicken broth concentrate
- 4 oz mascarpone ⁷
- 5 oz peas
- ¼ oz fresh parsley

What you need

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

Tools

- medium saucepan
- large nonstick skillet

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 760kcal, Fat 22g, Carbs 101g, Proteins 44g



1. Cook gnocchi

Bring a medium saucepan of **salted water** to a boil. Add **gnocchi** and cook, stirring gently, until tender and most of gnocchi float to the top, about 3 minutes. Drain well.



2. Prep ingredients

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



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 softened and lightly browned, 3-4 minutes.



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 **1½ tablespoons flour** and cook, about 1 minute.



5. Make sauce

Add **chicken broth concentrate** and **1 cup water** to skillet with **chicken and vegetables**. Bring to a simmer, then stir in **mascarpone, peas, and gnocchi**. Cook over medium heat until peas are tender and heated through, 2-3 minutes. Season to taste with **salt and pepper**.



6. Serve

Remove **thyme sprig** from **chicken and gnocchi**. Sprinkle **torn parsley leaves** over top. Enjoy!