



## 20-Min: Creamy Chicken & Gnocchi Dumplings

with Pot Pie Gravy



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 <sup>1,17</sup>
- 4 oz carrot
- scallions
- ¼ oz fresh thyme
- 12 oz boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 4 oz mascarpone <sup>7</sup>
- 2½ oz peas
- ¼ oz fresh parsley

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>

## 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 800kcal, Fat 21g, Carbs 97g, Proteins 55g



### 1. Cook gnocchi

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



### 2. Prep ingredients

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



### 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, then thinly slice crosswise into strips. 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**. Stir in **water**, a tablespoon at a time, to loosen **sauce** to desired consistency. Sprinkle **torn parsley leaves** over top. Enjoy!