



JERNEJ KITCHEN

CHICKEN AND GNOCCHI (ONE-PAN)

Creamy Chicken and Gnocchi is a fabulous one-pan family dinner recipe. It's made with baby spinach, sun-dried tomatoes, and delicious sauce.

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	35	MINUTES

CHICKEN AND GNOCCHI

500 g (1 pound) skinless and boneless chicken breast

2 tbsp olive oil

1 tsp salt

1 tsp Italian seasoning (or thyme, marjoram, oregano, and rosemary)

1 onion

2 garlic cloves

80 g (3 oz) sun-dried tomatoes

1 spring rosemary, finely chopped

100 ml (1/2 cup) white wine

700 ml (3 cups) vegetable or chicken stock

1 kg (2 pounds) potato gnocchi

120 ml (1/2 cup) heavy cream

100 g (3.5 oz) baby spinach

2 tbsp Parmesan cheese, shredded

1 tsp lemon juice, freshly squeezed (optional)

PAN-FRY THE MEAT

Cut the chicken breast into small cubes and add them to a bowl. Place a large skillet over high heat. Add olive oil and the meat. Season with salt and spices, and pan-fry until golden brown, for about 5 minutes. When the meat is ready, transfer it to a plate.

ADD THE REST OF THE INGREDIENTS

Peel the onion and garlic and dice finely. Add to the skillet. Add the sun-dried tomatoes and rosemary. Sauté for 6 - 8 minutes on low heat. Increase the heat, add the wine, and cook for 2 - 3 minutes for the alcohol to evaporate. Reduce the heat, add the chicken (or vegetable) stock, and bring to a boil. Add the gnocchi and cook for 4 - 5 minutes.

COOK

Reduce the heat, add the pan-fried chicken and heavy cream to the gnocchi and stir to combine. Add the baby spinach and cook until wilted, for about 2 minutes. Remove from the heat, stir in the parmesan cheese and optionally add a teaspoon of lemon juice.

GNOCCHI

Divide the Chicken & Gnocchi between six plates and serve warm.

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
large skillet

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