



JERNEJ KITCHEN

CHICKEN PUMPKIN GNOCCHI WITH PEAS AND CARROTS

Chicken Pumpkin Gnocchi are just crazy delicious. Light, prepared in under an hour, which makes them the perfect midweek lunch/dinner.

| | | |
|--------------|----|---------|
| SERVES | 2 | PEOPLE |
| PREPARATION: | 15 | MINUTES |
| COOK: | 35 | MINUTES |
| TOTAL TIME: | 50 | MINUTES |

PUMPKIN GNOCCHI WITH CHICKEN, PEAS AND CARROTS

240 g [Easy Pumpkin Gnocchi](#)

1 tbsp olive oil

2 cloves of garlic

2 sage leaves

240 g boneless skinless chicken breasts (1/2 small chicken breast / 8.5 oz)

1 onion

2 large carrots

100 ml white wine (3.3 oz) (for example: Chardonnay)

1 tbsp dried porcini mushrooms

1 tbsp chopped fresh parsley

100 g frozen peas (3.5 oz / 1/2 cup)

500 ml chicken stock (or water) (2 cups)

1 handful of fresh brussels sprouts

8 black olives

1 tbsp chopped fresh parsley

1/2 tsp freshly squeezed lemon juice

COOK THE CHICKEN

Place a large skillet with olive oil over medium-high heat. Add two crushed and peeled cloves of garlic and sage. Stir to combine and cook for a minute. Season chicken breast with salt and pepper and cut them on small cubes (approx. 1 cm x 1 cm (1/2 inch x 1/2 inch)). Add the chicken to the skillet with garlic and cook for about 4 - 5 minutes or until golden brown, stirring occasionally.

ADD THE ONION

Transfer the chicken to a plate, but leave the garlic and sage in the skillet. Peel the onion and cut it on quarters. Add to the skillet. Peel the carrots and cut on large chunks, add to the skillet. Cook for about 5 minutes on low heat or until the onion is nice and caramelized.

ADD THE WINE, PEAS AND CHICKEN STOCK

Pour the wine in the skillet, add the dried porcini mushrooms and leave the alcohol to evaporate, then cook for about 5 minutes. Add the chopped parsley, frozen peas and chicken stock (or vegetables stock or water). Stir to combine and cook for 10 minutes or until 2/3 of the liquid is reduce and the sauce is a thicker, then add the halved brussels sprouts and black olives. Cook for another 5 minutes.

COOK THE PUMPKIN GNOCCHI

Cook the pumpkin gnocchi according to the recipe (or the package if you are using store-bought). We used frozen [homemade pumpkin gnocchi](#), so we cooked them for 10 - 15 minutes (depending on the size).

TOOLS AND EQUIPEMENT

large skillet
wooden spoon
pot
2x serving plates

SERVE

Drain the gnocchi, reserving 100 ml (3.4 oz) of cooking water. Add the chicken (with all the juice from the plate) to the vegetables, also add the drained pumpkin gnocchi and reserved water. Gently stir to combine, then cook for another 5 minutes over low heat (low simmer) so that the sauce becomes nice and thick. Add the freshly chopped thyme and lemon juice. Serve.