

for the  
little ones

tomatoes

chicken

Baked tomato  
GNOCCHI

# Chicken GNOCCHI

Fluffy potato gnocchi tossed in an Italian-style fresh tomato sauce with chicken and parmesan cheese.



25 Minutes



4 Servings



Chicken

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)



## FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVES	2
CHERRY TOMATOES	200g
ZUCCHINI	1
TOMATO SUGO / PASTA SAUCE	1 jar
PRECOOKED CHICKEN	1 packet
GNOCCHI	1 packet
PARMESAN CHEESE	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs (or oregano), sugar

## COOKING TOOLS

large frypan, saucepan

For crispy gnocchi, cook in a frypan with a little oil or butter (after boiling). Cook over medium-high heat until golden and crispy. Toss in sauce to serve.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - gnocchi is replaced with GF gnocchi.



### 1. Soften the onion

Bring a large saucepan of water to a boil (for the gnocchi).

Heat a large frypan with **oil** over medium heat. Peel and dice **onion**. Add to pan with crushed **garlic** and cook for 3-5 minutes or until softened.



### 4. Cook the Gnocchi

Add **gnocchi** to boiling water and cook for 2-3 minutes or until the gnocchi floats. Remove with a slotted spoon and add it straight into the sauce (see next step).

**tip** If it is easier for you, drain gnocchi then add straight into sauce instead.



### 2. Simmer the Sauce

Halve **tomatoes** and grate (or dice) **zucchini**. Add to pan as you go. Pour in **sugo** and **1 jar water**. Cover and cook for 10 minutes. Season with **1-2 tsp Italian herbs, salt and pepper**.

**tip** Peel and finely grate the zucchini to hide it in the sauce.



### 5. Toss Gnocchi with the Sauce

Stir in **1/2 packet parmesan cheese**. Gently combine and season with **salt and pepper**.



### 3. Add the Chicken

Separate the **chicken** using your hands. Add to sauce with **1 tsp sugar** and simmer for 3 minutes or until warmed through.



### 6. Finish and Serve

Serve gnocchi at the table and top with remaining parmesan cheese.