



Product Spotlight: Free-Range Chicken

We source our 100% free-range chicken from Mount Barker, WA. It gets deboned and packaged by local business Liberty Chicken.



Smashed Gnocchi

Chicken Caesar

Potato gnocchi, smashed and roasted to golden, crispy perfection, served Caesar salad style with roasted chicken breast and cherry tomatoes, and tossed through creamy dressing with crunchy lettuce.



30 minutes



2 servings



Chicken

Add to it!

Add crispy bacon, pancetta, or prosciutto shards for classic Caesar flavour. Toss in extras like avocado, shaved parmesan, capers, or hard-boiled eggs for richness and punch.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	25g	55g

FROM YOUR BOX

GNOCCHI	500g
CHERRY TOMATOES	200g
SHALLOT	1
DICED CHICKEN BREAST	300g
CREAMY FRENCH DRESSING	1 sachet
BABY COS LETTUCE	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, lemon pepper, dried parsley

KEY UTENSILS

saucepan, oven tray, oven dish

NOTES

Cook the chicken, veggies and smashed gnocchi in an air fryer if you have one! This will speed up the cooking time and give you great crispy smashed gnocchi.

Substitute dried parsley with dried or fresh rosemary or thyme, or fresh parsley.

For extra flavour in the dressing, add 2-4 finely chopped anchovy fillets, lemon zest and a squeeze of lemon juice.



Scan the QR code to
submit a Google review!



1. BOIL THE GNOCCHI

Set oven to 220°C.

Bring a large saucepan of water to a boil. Add **gnocchi** to boiling water and cook for 1-2 minutes or until tender. Drain or remove with a slotted spoon.



4. DRESS THE LETTUCE

Thinly slice **lettuce**. Add to a large bowl along with **dressing** (see notes). Toss to combine.



2. ROAST THE CHICKEN

Halve **cherry tomatoes** and wedge **shallot**. Toss in a lined oven dish (see notes) with **chicken, oil, 2 tsp lemon pepper, salt and pepper**. Roast for 20-25 minutes until browned and cook through.



5. TOSS THE GNOCCHI

Add **gnocchi** to the **lettuce** and toss to combine.



3. SMASH THE GNOCCHI

Drizzle a lined oven tray with **oil**. Evenly spread cooked **gnocchi** on the tray and drizzle over extra **oil**. Use the heel of your palm to smash the gnocchi. Season with **1 tsp dried parsley, salt and pepper** and roast for 10 minutes until crisp (see notes).



6. FINISH AND SERVE

Divide **gnocchi** and **lettuce** among shallow bowls. Top with roasted **vegetables** and **chicken**.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

