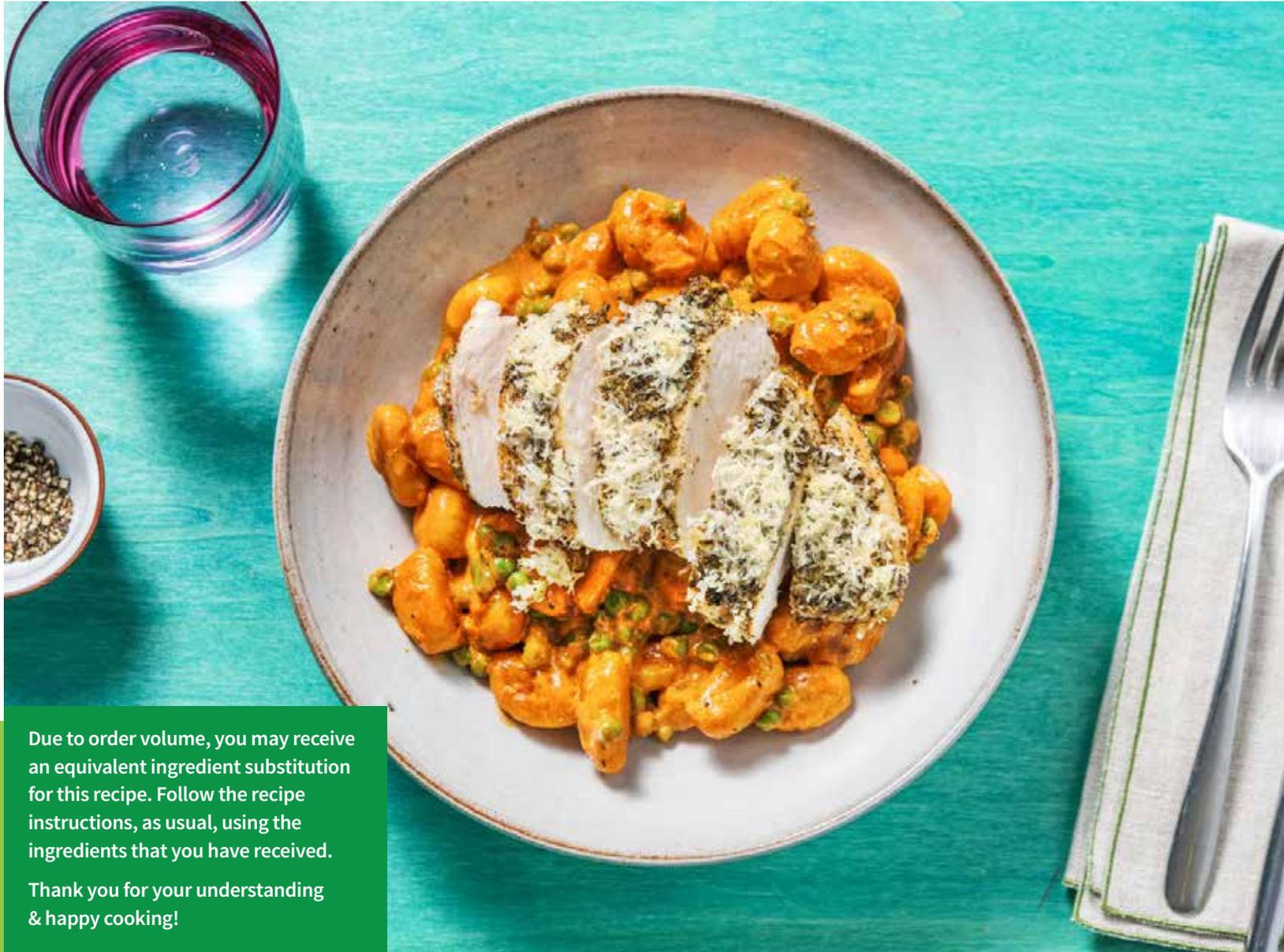




Cheesy Chicken and Gnocchi

with Garlic Green Peas

40 Minutes



Chicken Breasts



Gnocchi



Italian Seasoning



Green Peas



Garlic



Parmesan Cheese



Sour Cream



Marinara Sauce

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO GNOCCHI

Italian potato-like dumplings!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, microplane/zester, measuring spoons, parchment paper, small pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Gnocchi	500 g	1000 g
Italian Seasoning	1 tbsp	2 tbsp
Green Peas	113 g	227 g
Garlic	6 g	12 g
Parmesan Cheese	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Marinara Sauce	½ cup	1 cup
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1

Prep
Peel, then mince the **garlic**. Pat the **chicken** dry with paper towels. Season **chicken** all over with the **Italian seasoning, salt and pepper**.



2

Cook chicken
Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **chicken**. Sear, until **chicken** is golden-brown, 2-3 min per side. Transfer **chicken** to a parchment-lined baking sheet and sprinkle with the **Parmesan**. Bake in the **middle** of the oven, until **chicken** is cooked through, 10-12 min.**



3

Cook gnocchi
While **chicken** bakes, re-heat the large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **gnocchi**. Cook, stirring occasionally, until golden brown, 7-8 min. (**NOTE:** Cook 1 pkg gnocchi at a time for 4 ppl, using 1 tbsp oil for each batch!)



4

Cook peas
While the **gnocchi** cook, heat a small pot over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **peas, garlic** and **2 tbsp water** (dbl for 4ppl). Cook, stirring occasionally, until **peas** soften, 4-5 min. Season with **salt and pepper**.



5

Finish gnocchi
Add **marinara sauce, cooked peas, 1 tbsp butter** and **¼ cup water** (dbl both for 4ppl) to the pan with the **gnocchi**. Cook, stirring until coated, 1-2 min. Remove the pan from the heat. Stir in the **sour cream** and season with **salt and pepper**.



6

Finish and serve
Slice **chicken**, then divide the **chicken and gnocchi** between plates.

Dinner Solved!