

Sun Dried Tomato Chicken And Gnocchi



🕒 20 min

🕒 40 min

🍽️ 4 Servings

INGREDIENTS

- ☐ Gnocchi (450 g)
- ☐ Chicken Thighs (700 g)
- ☐ Unsalted Butter (3 tbsp)
- ☐ Onion (1)
- ☐ Sun Dried Tomatoes (1/2 cup)
- ☐ Tomato Paste (1 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Thyme Leaves (2 tsp)
- ☐ Flour (3 tbsp)
- ☐ Chicken Broth (1 1/2 cups)
- ☐ Dry White Wine (1/4 cup)
- ☐ Half and Half (1/2 cup)
- ☐ Kale (1 bunch)
- ☐ Parmesan (1/2 cup)

PREPARATION

Dice the onion, chop the thyme leaves, mince the garlic and grate the Parmesan.

COOKING

- ① Preheat oven to 205°C.
- ② In a large pot of boiling salted water, cook gnocchi according to package instructions.
- ③ Season chicken with 3/4 tsp salt and 1/2 tsp pepper.
- ④ Melt 2 tbsp butter in a large skillet over medium heat. Add chicken to the skillet in a single layer and cook until golden brown and cooked through, set aside.
- ⑤ Melt remaining 1 tbsp butter. Add shallot, and cook, stirring frequently, until tender.

- ⑥ Stir in sun dried tomatoes, tomato paste, garlic and thyme, until fragrant, about 1 minute.
- ⑦ Whisk in flour until lightly browned, about 1 minute.
- ⑧ Gradually whisk in chicken broth and wine, whisking constantly, until slightly thickened. Stir in half and half until thickened, season with salt and pepper to taste.
- ⑨ Stir in gnocchi and kale until the kale has wilted. Return chicken to the skillet and sprinkle with Parmesan.
- ⑩ Place into oven and bake until bubbly. Serve immediately.

