



Creamy Mozzarella Chicken Gnocchi

with Roasted Broccoli



HELLO GNOCCHI

Gnocchi is Italian for dumplings and can be made from semolina flour, potatoes, cornmeal or even breadcrumbs! Ours is made from flour.



Diced Chicken Thigh



Broccoli Florets



Garlic Salt



Dried Thyme



Gnocchi



Mozzarella



Chicken Stock Powder



Crème Fraîche



Onion Marmalade

MEAL BAG
#4

30 mins

1 of your 5 a day

Gnocchi, Italian potato dumplings, can be cooked a number of different ways but for this recipe, we've pan-fried them to give them a crispy edge before popping them under the grill until the mozzarella is golden and melted. Easy to prep, satisfying, and a guaranteed to please a crowd, our creamy chicken and broccoli gnocchi is a great weeknight recipe.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got some **Baking Paper**, a **Baking Tray**, **Frying Pan** and **Measuring Jug**. Now, let's get cooking!



1 DO THE PREP

Preheat your oven to 200°C. Pop the **chicken** and **broccoli** on a lined baking tray and drizzle with **oil**, the **garlic salt** and the **dried thyme**. Season with a pinch of **pepper** and mix together then spread out in one layer. **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.



2 ROAST THE CHICKEN

Place the **chicken** and **broccoli** on the top shelf of your oven to roast for 10-15 mins. **IMPORTANT:** The chicken is cooked when it is no longer pink in the middle.



3 BROWN THE GNOCCHI

Meanwhile, pop a frying pan on medium heat with a glug of **oil** and add the **gnocchi**. Cook until browned and crispy, for 8-10 mins. **TIP:** Do this in batches if necessary. While your gnocchi is cooking, cut the **mozzarella** into thin slices.



4 MAKE THE SAUCE

Add the **stock powder** and **water** (see ingredients for amount) to the **gnocchi** once they are golden. Stir together to dissolve the **stock powder**, then stir in the **crème fraîche** and **onion marmalade**. Add your **chicken** and **broccoli** to the pan, stir everything together and bubble away for 2 mins.



5 FINISHING TOUCH

Preheat your grill to high. Lay the **mozzarella slices** on top of the **gnocchi** in your pan. **TIP:** If your pan isn't ovenproof then transfer the mixture to an ovenproof dish and lay on the mozzarella once it's in there.



6 GRILL AND SERVE!

Pop the pan or dish under the grill for 5-6 mins or until the **mozzarella** is browned and bubbly. Serve your **gnocchi** in bowls. **Enjoy!**

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Diced Chicken Thigh *	280g	420g	560g
Broccoli Florets *	1 small pack	1 medium pack	1 large pack
Garlic Salt	½ pot	¾ pot	1 pot
Dried Thyme	½ pot	¾ pot	1 pot
Gnocchi 13)	1 pack	1½ packs	2 packs
Mozzarella 7) *	1 ball	1½ balls	2 balls
Chicken Stock Powder	½ sachet	¾ sachet	1 sachet
Water *	100ml	150ml	200ml
Crème Fraîche 7) *	¾ pot	1 pot	1½ pots
Onion Marmalade	1 pot	1½ pots	2 pots

*Not Included

* Store in the Fridge

NUTRITION PER UNCOOKED INGREDIENT	PER SERVING 651G	PER 100G
Energy (kcal)	1097	169
(kJ)	4588	705
Fat (g)	49	8
Sat. Fat (g)	23	4
Carbohydrate (g)	104	16
Sugars (g)	18	3
Protein (g)	68	10
Salt (g)	2.89	0.44

Nutrition for uncooked ingredients based on 2 person recipe.

ALLERGENS

7) Milk 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

THUMBS UP OR THUMBS DOWN?

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