

Garlic Skillet

Chicken

Gnocchi

Garlic Chicken Gnocchi Skillet



- 1 pound potato gnocchi (cooked according to the package and drained)
- 1.5 pounds boneless, skinless chicken breasts
- 1.5 teaspoon paprika
- 5 tablespoons butter
- 1 medium yellow onion (diced)
- 1 cup white mushrooms (diced)
- 2 tablespoons minced garlic
- 1 teaspoon Italian seasoning
- 1 cup chicken broth
- 1/2 cup half and half
- 1/2 cup shredded mozzarella
- 3 cups spinach
- Red pepper chili flakes
- shredded parmesan and parsley, for serving

1. Season chicken with salt, pepper and paprika. Melt 2 tablespoons of butter in a large skillet over medium-high heat
2. Add the chicken to the skillet and cook for about 5 minutes per side, until golden brown. and cooked through Transfer the chicken to a plate and set aside
3. Melt the last 3 tablespoons of butter, add in the

garlic, Italian seasoning and then add in the onion and mushroom. Sauté until onion is translucent and mushrooms are tender, about 3-4 minutes

4. Whisk in the chicken broth and whisk for about 1 minute until hot. Then gradually pour in the cream, whisking continually as you pour it in. Add in the shredded mozzarella and continue whisking about 2-3 minutes until combined and beginning to thicken
5. Stir in the cooked potato gnocchi and spinach, and add any additional salt and pepper to taste
6. Place the chicken back into the skillet and let simmer for about 2 minutes to heat chicken
7. Garnish with parsley, parmesan and red pepper chili flakes, if desired

Main Course

Chicken