



RECIPES & INSPIRATION



Gnocchi with Chicken and Dumplings

Yield: serves 4

Ingredients

- 2 c #606272 Gnocchi
- 1 c #696602 Oven Roasted Chicken Breast
- 4 T butter
- 4 T olive oil
- 1 qt half and half
- 2 c chicken broth
- ½ c celery, diced
- ¼ c flour
- 1 tsp minced garlic
- 1 c carrots, diced
- 1 onion, diced
- ½ tsp dried thyme
- salt and pepper, to taste

Preparation

- 1) In a large stockpot, sauté onion, celery, carrot, and garlic in butter and olive oil, until onion is translucent. Remove vegetables and hold.
- 2) Add flour to pan, and cook on low for 5-7 minutes until bubbly, stirring to make sure flour and oil are combined. It should have the consistency of peanut butter.
- 3) Add thyme and chicken broth, stir to blend and cook until thick and bubbly. Add diced chicken, vegetables, and gnocchi. Season to taste.