

Gnocci with Spinach and Chicken

Prep Time: 10 minutes, Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 4

Ingredients:

- 1 (16 oz) package of potato gnocci
- 2 Tablespoons olive oil
- Breast meat from 1 rotisserie chicken (shredded and skin removed)
- 2 green onions
- 1 ½ cup unsalted chicken broth
- 2 minced garlic cloves
- 1 Tablespoon cornstarch
- 3 cups fresh baby spinach
- ½ cup heavy whipping cream
- ¼ cup shredded parmesan cheese



Source: Taste of Home

Directions:

1. Cook gnocchi according to package and set aside. Meanwhile, in a large skillet, heat olive oil over medium-high heat; add chicken and green onions until onions are tender. Add garlic; cook 1 minute longer.
2. Stir in 1 cup chicken broth. Bring to a boil and cook for 3-4 minutes. In a small bowl mix cornstarch and ½ cup chicken broth until smooth; stir into chicken mixture. Return to a boil, stirring constantly; cook and stir until thick. Add spinach and cream; cook until spinach is wilted.
3. Drain gnocci and add to pan. Sprinkle with parmesan cheese and serve.

Nutrition (per 1 cup):

Calories 604, Fat 28 g, Saturated Fat 12 g, Cholesterol 119 mg, Carbohydrates 58 g, Protein 27 g, Fiber 4 g, Sodium ~ 700 mg