



Chicken n' Gnocchi 'Dumplings' Stew

with Hearty Cream of Mushroom Broth

Fast and Fresh

20 Minutes

Customized Protein

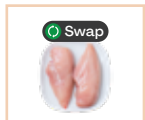
+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Organic Chicken Breasts
2 | 4



Chicken Breasts
2 | 4



Gnocchi
350 g | 700 g



Mixed Mushrooms
200 g | 400 g



Mirepoix
113 g | 227 g



Chives
7 g | 14 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Cream
56 ml | 113 ml



White Cooking Wine
4 tbsp | 8 tbsp



Chicken Broth Concentrate
1 | 2



Green Peas
56 g | 113 g



Cream Cheese
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Oil, butter, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Thinly slice **button mushrooms**.
- Tear or cut **oyster mushrooms** into ½-inch strips.
- Thinly slice **chives**.

2



Sear and roast chicken

Swap | Organic Chicken Breasts

- In a large non-stick pan, heat ½ **tblsp** (1 **tblsp**) **oil** over medium-high.
- While pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- When hot, add **chicken**. Cook 1-2 min per side, until golden.
- Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven for 10-12 min, until cooked through.**

3



Start stew base

- While **chicken** cooks, reheat pan over medium-high.
- Add 2 **tblsp** (4 **tblsp**) **butter**. Swirl pan until melted, 30 sec.
- Add **mushrooms** and **mirepoix**. Season with **salt** and **pepper**. Cook for 3-5 min, stirring often, until softened.
- Sprinkle **Cream Sauce Spice Blend** over **veggies**. Stir to coat.
- Add **white wine**. Cook for 30 sec, stirring often, until fragrant.

4



Cook gnocchi

- Add **peas**, **gnocchi**, **broth concentrate**, **cream**, **cream cheese** and 1 **cup** (1 ½ **cups**) **water**. Stir to mix. Bring to a boil over high.
- Reduce heat to medium-low.
- Cook for 4-5 min, stirring often until **gnocchi** softens and **stew** thickens slightly. (**TIP**: If you prefer a brothier stew, add more water, ¼ cup at a time.)
- Season to taste with **salt** and **pepper**.

5



Finish and serve

- Thinly slice **chicken**.
- Divide **gnocchi** between bowls.
- Top with **chicken**.
- Sprinkle **chives** over top.

Measurements within steps

1 tblsp	(2 tblsp)	oil
2-serving	4-serving	Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F, as size may vary.