



# Slow-Cooked Chicken, Bacon & Tomato Baked Gnocchi with Cherry Tomato Salad

READY TO HEAT

KID FRIENDLY

Grab your Meal Kit with this symbol



Gnocchi



Diced Bacon



Slow-Cooked Chicken Breast



Tomato Sugo



Garlic & Herb Seasoning



Chicken Stock Pot



Chilli Flakes (Optional)



Shredded Cheddar Cheese



Shaved Parmesan Cheese



Spinach & Rocket Mix



Snacking Tomatoes



Balsamic Vinaigrette Dressing

Prep in: 10-20 mins  
Ready in: 25-35 mins

Eat Me Early

Calling all gnocchi lovers who are short on time to step right up! You can create this cheesy chicken, bacon and tomato gnocchi number all in one baking dish, which means less time in the kitchen and an easier cleanup! Sounds good to us!

### Pantry items

Olive Oil, Brown Sugar, Butter



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
gnocchi	1 packet	2 packets
diced bacon	1 packet (90g)	1 packet (180g)
slow-cooked chicken breast	1 medium packet	1 large packet
tomato sugo	2 packets	4 packets
garlic & herb seasoning	1 medium sachet	1 large sachet
chicken stock pot	1 packet (20g)	2 packets (40g)
chilli flakes  (optional)	pinch	pinch
<b>brown sugar*</b>	1 tsp	2 tsp
<b>butter*</b>	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
spinach & rocket mix	1 medium bag	2 medium bags
snacking tomatoes	1 punnet	2 punnets
balsamic vinaigrette dressing	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3868kJ (924Cal)	498kJ (119Cal)
Protein (g)	33.8g	4.3g
Fat, total (g)	27.9g	3.6g
- saturated (g)	11.2g	1.4g
Carbohydrate (g)	107.7g	13.9g
- sugars (g)	14.7g	1.9g
Sodium (mg)	4385mg	564mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



2



3



## Bake the gnocchi

- Preheat oven to **240°C/220°C fan-forced**.
- In a large baking dish, add **gnocchi, diced bacon** (breaking up with your hands) and enough **olive oil** (2½ tbs for 2 people / ⅓ cup for 4 people) to coat.
- Season and bake until crispy, **10-14 minutes**.
- Meanwhile, shred **slow-cooked chicken breast**.

## Bake the chicken

- When gnocchi is cooked, add **chicken, tomato sugo, garlic & herb seasoning, chicken stock pot**, a pinch of **chilli flakes** (if using), the **brown sugar** and the **butter**.
- Season with **pepper** and stir to combine.
- Sprinkle over **shredded Cheddar cheese** and **shaved Parmesan cheese**. Bake until golden, **8-10 minutes**.

**Little cooks:** Join in on the fun by sprinkling the Cheddar and the Parmesan over the chicken and gnocchi bake!

## Serve up

- In a medium bowl, combine **spinach & rocket mix, snacking tomatoes** (slice if preferred) and **balsamic vinaigrette dressing**. Season and toss to coat.
- Divide gnocchi and salad between bowls. Enjoy!

**Little cooks:** Take the lead by tossing the salad!

## Rate your recipe

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