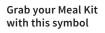


Shredded Chicken, Bacon & Tomato Gnocchi

with Cherry Tomato Salad

READY TO COOK

KID FRIENDLY











Slow-Cooked





Diced Tomatoes with Garlic & Onion



Garlic & Herb



Vegetable Stock

Seasoning

Chilli Flakes

Cheddar Cheese

(Optional)





Parmesan Cheese





Snacking Tomatoes



Dressing

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



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

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	2 People	4 People	
olive oil*	refer to method	refer to method	
gnocchi	1 packet	2 packets	
diced bacon	1 packet (90g)	1 packet (180g)	
slow-cooked chicken breast	1 small packet	2 small packets OR 1 large packet	
diced tomatoes with garlic & onion	1 packet	2 packets	
garlic & herb seasoning	1 medium sachet	1 large sachet	
vegetable stock pot	1 packet (20g)	2 packets (40g)	
chilli flakes ∮ (optional)	pinch	pinch	
brown sugar*	1 tsp	2 tsp	
butter*	20g	40g	
Cheddar cheese	1 medium packet	1 large packet	
Parmesan cheese	1 medium packet	1 large packet	
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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Scan here if you have any questions or concerns







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/ ½ 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, diced tomatoes with garlic & onion, garlic & herb seasoning, vegetable stock pot, a pinch of chilli flakes (if using), the brown sugar and the butter.
- Season with **pepper** and stir to combine.
- Sprinkle over Cheddar cheese and 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!!