

## Gnocchi – Creamy Chicken Gnocchi

We saw this on YouTube September 2019.

### Ingredients

2 Tablespoons Olive Oil  
2 Cups Mushrooms, Sliced  
1 Medium Onion, Diced (optional)  
4 Cloves Garlic, Minced  
4 Tablespoons Butter  
1/3 Cup All Purpose Flour  
1½ Cups Chicken Stock  
2 Cups Milk  
1 Teaspoon Oregano  
1 Teaspoon Dried Dill  
1 Teaspoon Dried Thyme  
¼ Teaspoon Cayenne Pepper  
Salt and Pepper  
2 Cups Cooked Chicken, Shredded or Diced  
1 16 Ounce Package Potato Gnocchi  
2 Cups Spinach  
¾ Cup Parmesan Cheese, Shredded

### Directions

1. Preheat oven to 425°F.
2. In a cast iron skillet, warm olive oil over medium high heat. Add onion and cook until almost translucent. Add mushrooms and cook until they have a slight golden color. Add garlic and cook an additional minute. Remove from pan and set aside.
3. In the same pan, melt butter. Once fully melted, whisk in flour until smooth. Cook for two minutes stirring constantly.
4. Whisk in milk and chicken stock until no clumps remain. Bring to a slow simmer whisking constantly. The mixture will thicken as it heats up. Season sauce with oregano, dill, thyme, cayenne pepper, salt, and pepper.
5. Once thick, add cooked chicken, uncooked gnocchi, mushroom mixture, and spinach. Fold and stir until combined and spinach starts to wilt. Turn off heat.
6. Top with shredded parmesan. Cook in a preheated 425°F oven for about 25-30 minutes or until the top is somewhat golden.

**From:** <https://www.youtube.com/watch?v=mewA6ZDguWg>